

VOLUME 103

DECEMBER 24, 1940

THE NATIONAL Provisioner

Leading publication in the Meat Packing and Allied Industries since 1889



Merry Christmas

and

Happy New Year

to all our friends

OPPENHEIMER CASING Co.

Henry Oppenheimer
PRESIDENT



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A
Merry Christmas
and
a prosperous
New Year

The holiday season offers an opportunity to put aside the routine and customs of every day business and in real sincerity thank one and all for the pleasant associations of the past year.

JOHN E. SMITH'S SONS COMPANY
BUFFALO NEW YORK



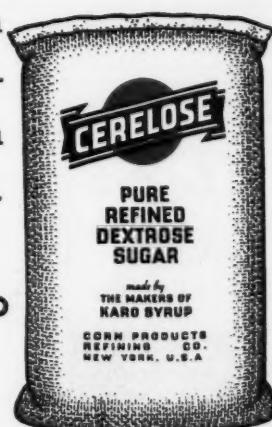
Cerelose, pure Dextrose sugar, protects the desired color in fresh sausage. In all kinds of sausage Cerelose helps develop that good color. Meat packers are enthusiastic in their praise of Cerelose. They also appreciate its economy.

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PURE DEXTROSE SUGAR

The National Provisioner—December 21, 1940



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THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries



Official Organ American Meat Institute

Volume 103

DECEMBER 21, 1940

Number 25

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DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN

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Editors

The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.



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Eye Appeal

Copr. 1940 Sylvania Ind. Corp.

THE Feinberg Kosher Sausage Company of Kansas City, Missouri—known for its high-grade products, uses SYLPHCASE casings exclusively, because of their quality and dependability.

Exclusive use must mean complete satisfaction. We are proud of Feinberg's endorsement of our casings.

SYLPHCASE casings emphasize the tempting, delicious appearance of their products.

In addition to that, SYLPHCASE has all the requirements necessary to the satisfactory and economical processing of sausage. Because of its complete transparency—it is an effective element in convincing customers at the "point of sale" and builds lasting, repeat business.

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The way I look at it, the man who has the best perspective is likely to have the soundest judgment. American Can has had the widest experience in both metal and fibre containers. That's important to us. Then, too, they can be unbiased in their judgment, because they make *both*. Either way we go, we'll have the benefits of their research and their resources. Let's study the problem with them."



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104 SO. MICHIGAN AVE., CHICAGO • 111 SUTTER ST., SAN FRANCISCO

Once a year we have this opportunity ...

WITH the advent of the holiday season, we take pleasure in extending to everyone connected with the packing industry, our best wishes for

A Merry Christmas
and
A Happy New Year

Our sales representatives in particular express their appreciation for the many courtesies accorded them on the various calls they have made in behalf of Presco Products. And, of course, our executives are equally appreciative for the steadily increasing business of the Company which widespread endorsement of Presco quality and performance has made possible.

The Preservaline Mfg. Co.



THEY LOOK ALIKE...



But They're so Different! Flavor—like personality—is difficult to illustrate. It doesn't always show on the surface. Of course a plump, fresh-looking sausage is more appetizing...and Armour's Natural Casings give sausage that desirable appearance. But no matter how good looking your product is, if it doesn't have delightful flavor your sales won't increase very fast.

In making smoked sausage you need a casing that permits great smoke penetration. That's what puts the plus-flavor in your product. Armour's Natural Casings are porous to permit that fragrant smoke to get in and do its work . . . create the superior flavor that means repeat sales!

**ARMOUR'S
NATURAL CASINGS**

This Week's NEWS HIGHLIGHTS

Meat Drive Plans For Starting 1941 Well Advanced

WITH the advertising and merchandising campaign of the American Meat Institute nearing the end of the first quarter, a wealth of new store material and new magazine and newspaper advertisements are being prepared to carry the promotion through the first months of 1941, and plans for following periods are being outlined.

New color advertisements in national magazines, new black and white ads in newspapers and magazines and new pennants, posters, and over-the-wire hangers will continue to emphasize meat's health value, thrift, and variety of uses. Magazines carrying Institute advertising during January, February, March, and April have a combined circulation of more than 30 million. Each of these magazines has from two to eight readers; consequently, during these months in magazines alone nearly 70 million ads will tell the story of meat to more than 100 million consumers.

Next year's advertising will continue to promote all items that the meat dealer sells. Housewives, who will be tempted by appetizing illustrations, will be provided with invaluable information on how to buy meat, how to cook it, how to carve it after it is cooked, and what to do with the leftovers.

New Promotion Pieces

New in point of sale promotion pieces is a vitamin chart, bearing the acceptance seal of the American Medical Association's Council on Foods and Nutrition, which shows the importance of meat as a source of the necessary Vitamin B group. A quarter-million of these charts have been prepared for display on counters of meat markets all over the country. Other new store display material will tie in directly with advertisements appearing in magazines and in newspapers, and new recipe folders have been prepared for free distribution to customers looking for something different to serve.

To continue the aim of selling meat for the retailer and not to him, new sets

of mats for use in promoting items featured in industry advertising will be provided free. More than 100,000 similar mats were furnished to retailers during the past three months and their widespread use in local newspaper advertising and in handbills has indicated the enthusiasm with which the country's meat dealers are cooperating in the campaign.

A new slide film is being prepared to introduce the next phase of the campaign to the retailer. Every retailer in the nation will have an opportunity to see this film describing future plans and providing ideas for meat merchandising.

1939 RETAIL SALES HIGHER

Retail sales in the United States during 1939 reached \$42,023,818,000, an increase of 28 per cent over the comparable total of \$32,791,212,000 recorded in the previous census of 1935, according to a preliminary release of tentative totals by William L. Austin, director of the census. Dollar volume of sales in 1939 was 13 per cent below that reached in 1929. During the ten-year period there was a considerable decline in the general level of consumer goods prices.

Food stores gained 78,907 in number from 1929 to 1939 and 28,788 from 1935 to 1939, according to the preliminary report. In 1939, their dollar volume of \$10,152,332,000 showed an advance of \$1,789,907,000, or 21 per cent, over 1935, but was \$685,089,000 below the 1929 level. However, during the ten years, when dollar volume of food stores registered this 6 per cent decline, retail food prices dropped more than 25 per cent, according to the Bureau of Labor Statistics.

"While there has been little change in the number of grocery stores since 1929," states the report, "combination stores (groceries with fresh meats) have increased 71,391 or 62 per cent in number, and meat markets have dropped 15 per cent; in sales, combination stores have increased in the ten years by 41 per cent, while grocery stores have lost 35 per cent and meat markets have lost 44 per cent"

Retail stores in the food group accounted for 24.2 per cent of the nation's retail expenditures in 1939, as compared with 25.5 per cent in 1935 and 22.4 per cent in 1929, the preliminary figures indicate.

Swift's 1940 Net Tops \$11 Million; Sales Volume Up

EARNINGS of Swift & Company in the 1940 fiscal year were \$861,962 greater than in 1939 and tonnage and dollar sales also exceeded the 1939 level, according to the firm's annual report issued this week.

Total earnings for the year ended October 26, 1940 were \$11,183,484, equivalent to \$1.89 a common share, on sales of \$771,573,482. Sales were \$14,841,945 greater than in 1939 and tonnage volume was also moderately larger. Current assets as of October 26, 1940 totaled \$170,769,268 compared with total current liabilities of \$28,214,858 on the same date.

Inventories at the close of the fiscal year were seasonally low and cash and marketable securities investments correspondingly high. From cash on hand October 26, however, the company has since used \$10,200,000 to retire \$10,000,000 of its first mortgage sinking fund 3 1/4 per cent bonds which were called for payment on November 15. Bonds were retired at 2 per cent over par.

Surplus Increased

The Swift surplus account showed a net increase of \$4,480,400 on October 26, 1940 after payment of four dividends of 30 cents per share during the year. Prices of the various inventories showed little change from the previous year. The reserve for inventory price decline remained unchanged at \$5,767,000.

According to the report, the company's windfall tax returns under Title III of the revenue act of 1936 are still in process of audit. For the past four years the balance sheet has carried in the current liabilities section an item representing the balance of processing



JOHN HOLMES

(Continued on page 37.)



THREE PLANTS REDUCE UNPRODUCTIVE LABOR

Most Ignore Sausage Table Economies

COST of linking pork sausage, frankfurts, wieners, thuringer and similar products has been reduced considerably in a few plants by the use of methods and equipment which cut down unproductive labor and the distance over which unproductive labor is performed.

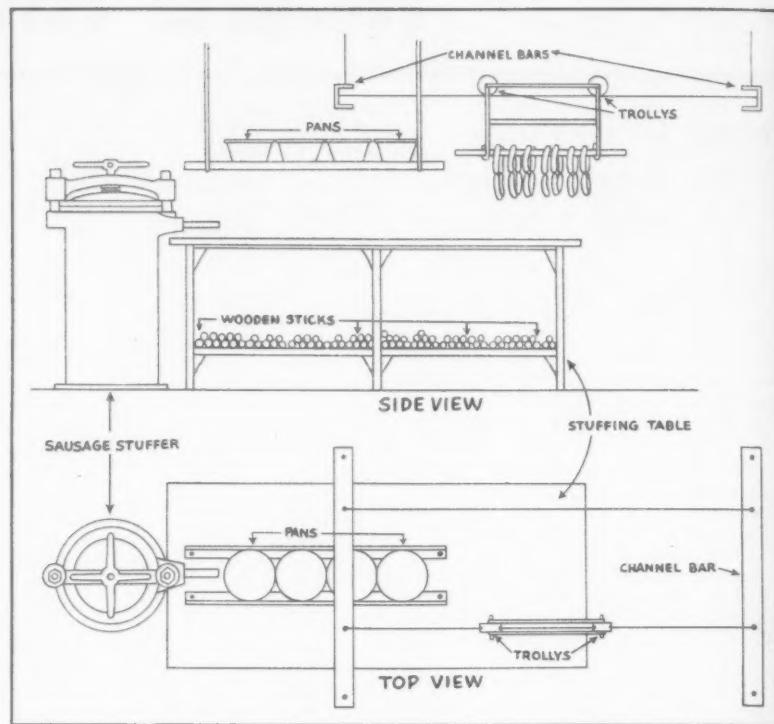
The simple means employed to accomplish these results in one eastern meat plant, and the supplementary equipment used at the linking table, were described and illustrated in *THE NATIONAL PROVISIONER* of October 21, 1939. In that article it was reported that the packer mentioned, and one other in the Central West, had increased production at the linking table 30 per cent by the use of the methods and the apparatus described.

Somewhat over a year ago a sausage linking table in the plant of the American Packing Co., St. Louis, Mo., was provided with apparatus to reduce unproductive labor at the table and to increase the hourly production of linked sausage per employee. This equipment is similar in general design and application to that installed in the eastern plant referred to previously. In a check-up made recently by a representative of this paper, it was determined that in the St. Louis plant production had been increased not less than 30 per cent compared with results formerly obtained with conventional and almost universally-used linking methods.

Three Demonstrate Savings

At least three packers (there may be more) have demonstrated that there is much unproductive labor at the sausage linking table and that this loss can be materially reduced. Unproductive labor in the meat packing plant is considered to be that labor which adds nothing to the quality, appearance, desirability or salability of products. Conversely, productive labor is taken to be that labor which adds in some measure to the quality, appearance, desirability or salability of the products being manufactured.

Workers at the sausage linking table are employed and paid to link sausage. Linking is productive labor. Any other operations performed by the linkers, such as hanging, are unproductive. When unproductive labor at the sausage linking table is reduced, linking efficiency is increased and sausage production costs are cut.



HOW PAN RACKS AND TROLLEYS ARE INSTALLED

Elevation and plan views of stuffing table in an eastern packinghouse equipped with overhead pan racks and trolleys. Packers who have installed similar auxiliary stuffing table equipment report a 30 per cent increase in linking production. **UPPER LEFT.**—Each length of casing is stuffed into an aluminum pan in which the sausage is moved from the stuffing machine to the linkers. Trolleys operated on tightly stretched overhead wires transfer the linked sausage to the cage. Note absence of unlinked sausage on table and pans on overhead rack in position to be used by stuffing machine operator.

Conditions in the three plants before the new methods were adopted, and the supplementary equipment installed, were approximately identical, insofar as operations at the table were concerned, with the equipment and methods now employed for linking in most sausage kitchens. It is reasonable to assume, therefore, that this 30 per cent saving in linking cost can be made in hundreds of other plants.

Deserves Serious Study

At least it would appear that every producer of linked sausage might give serious study to the setup with a view to adopting it in his own business. For the information of packers and sausage manufacturers who may care to do this, some of the information in the earlier article is repeated here, and is followed by a brief description of the linking

table in the American plant. Enough details are given to enable any packer or sausage manufacturer to have the equipment fabricated for his use.

Studies of operations at the linking table have shown that unproductive labor in amounts justifying serious consideration is expended in distributing stuffed sausage to the linkers after it comes off the stuffing horn, finding the end of a sausage length and getting it in position for linking, placing the linked sausage on sticks and hanging the sausage on cages or trucks.

Sausage is sometimes stuffed faster than it can be linked and the sausage piles up in front of the stuffing machine. The different lengths become tangled and time is required to separate them. The usual procedure is to find an end and pull the sausage free, an operation which frequently breaks the casing. If



INCREASES LINKING EFFICIENCY 30 PER CENT

This set-up is similar to the one shown in the other illustrations and sketches except that trolleys run on a rail suspended from the ceiling instead of on wires. Supports are provided so the sausage can be linked directly on the sticks. Shelves hold pans in which excess meat is placed. This table is in the plant of the American Packing Co., St. Louis, Mo. Here, also, the auxiliary equipment has increased production on the linking table by about 30 per cent.

the sausage is not allowed to pile up in front of the stuffer, someone must take time to move the stuffed pieces to the points where they are required by the linkers.

Under the new procedure the sausage is stuffed within round aluminum pans with flanged top edges, one length to a pan, and each pan is moved with a single motion to the point where the sausage will be linked. A track of parallel angle irons suspended above the stuffing table is used to return the pans to the stuffing machine.

This method of moving sausage on the linking table saves time and labor because no care is required to avoid damaging product, and a pan slides farther with the same effort than a pile of stuffed sausage. As only one length of sausage is placed in a pan, there is no tangling and no time is required to separate a length from a pile. The linker merely turns over the pan and places the container on the overhead rack. She never has to search for the casing end or to manipulate sausage into position for linking. She spends less time getting ready to link and, therefore, has more time for linking and links a greater volume of product.

Via Trolley to Cage

The problem of reducing the time required to hang up sticks of linked sausage is solved by providing overhead trolleys to carry the sticks from the table to the hanging rail. Rail on which empty cages hang, and on which filled cages are conveyed to smokehouses, is placed at a right angle to the stuffing tables. The trolleys are operated on tightly stretched wires. The design of the conveying plan and the trolley is shown on the opposite page.

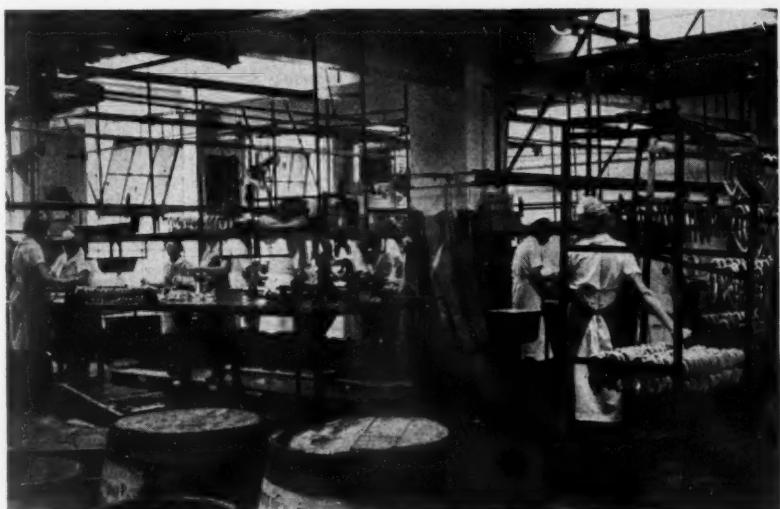
linking operations are speeded up.

Unproductive labor at the linking table is shaved further in handling some types of product by linking directly on the stick supported at a convenient height above the table. When this can be done, the time required to place the linked sausage on the linker's arm and to transfer the sausage from the arm to a stick is saved.

Three of the accompanying illustrations and the sketch diagram show the pan and sausage conveyor as installed in the eastern plant. The fourth illustration shows the linking table in the plant of the American Packing Co. The general plan and arrangement of the auxiliary equipment at this table are similar to the set-up described except in this case the trolley track is constructed of flat iron bars suspended from the ceiling instead of tightly stretched wire. The chute for handling empty aluminum pans back to the stuffer is made of tee bars instead of angles. Two shelves for the pans to receive sausage meat are supported from the pan chute. These shelves aid in keeping the table clear. The equipment was supplied by R. W. Tohtz & Co., St. Louis.

There is room at this table for nine linkers; one is stationed at the end. This latter worker removes the sticks of sausage from the conveyor and places them on a truck located so it can be reached with a minimum of travel and effort. This worker links as well as hangs.

This table is equipped with an innovation in the form of stick supports with which the table workers are able to link directly on the sticks and save the time and labor ordinarily required to handle the sausage from the table onto the arm from the arm to the stick. These stick supports, and the manner in which they are used, are clearly shown in the illustration above.



END OF TROLLEY TRAVEL

This view shows position of cage in relation to stuffing table. Worker has just removed a stick of linked sausage from trolley and hung it on the cage.

MEAT IN BACKGROUND IN EARLY VITAMIN STORY

By C. ROBERT MOULTON
Consulting Editor, The National Provisioner

III.

IN THE second article in this series it was pointed out that early work on vitamins showed that lard was very deficient in the fat-soluble vitamin, while butter fat was an adequate source of this necessary constituent. Many of the investigations from 1910 to 1920 gave milk and dairy products, fresh fruits, and green leafy vegetables prominent and preferred positions as sources of one or more of the vitamins.

Lean meat was apparently not an important source of vitamins, either because insufficient work had been done on meat and its products, or because what had been done failed to show the presence of any quantity of vitamins.

This was a sorry state for meat, which did, however, regain a little prestige during World War I, when civilians were urged to eat other foods and save meat for the soldiers. Here was an evident conflict between the teachings of the nutrition authorities and the experience of mankind. Why was not milk selected as preeminently fitted for our fighting men? If armies fight on their stomachs, and if vitamins were so all important, why should milk have been left waiting at the farm and meat sent to the front? Perhaps it was because the army advisors felt that there was some flaw in the current vitamin doctrine and that meat was better in this respect than many nutrition authorities thought.

Meat's Position in 1924

Be that as it may, the 1924 opinion of the advocate of meat in the diet was that, while it apparently supplied sufficient vitamins when used as the sole or main source of food with edible glands playing a part, when used as a part of a mixed diet in the quantities commonly employed, meat made only a very modest contribution in vitamin content.

Pork apparently was a bit better as a source of vitamin B, while the edible glands were rich in it. The body fats of meat animals other than hogs were fair to good sources of vitamin A, but could not compare with butter, egg yolk, and cod liver oil in this respect.

The opinion of an eminent nutrition authority at that same time was that muscle meats contained little vitamin B and practically none of A, C, and D. Liver, kidney, and sweetbreads were, on the other hand, excellent sources of vitamin A, but contained no vitamin C when cooked.

By the year 1929, meat was in a somewhat improved but still unfavorable position. Several workers, principally men in the U. S. Bureau of

Animal Industry, had established the fact that some lards did contain appreciable amounts of vitamin A, lean meat other than pork contained very small amounts of vitamin B, while pork, even when cured and cooked, had appreciable amounts of this latter vitamin.

As sources of vitamins C and D, meat's position was unchanged. Experts were beginning to distinguish between vitamins B and G, but their work had not yet established the present good position of meat as a source of vitamin G. Meat, of course did contain vitamin E, but the significance of this vitamin in human nutrition was thought to be so inconsiderable that few nutrition experts were paying much attention to it.

A few more years passed and meat

grants and the organization of committees and conferences of interested workers.

The livestock and meat industry had decided that the nutritional world had "just gotta quit kicking" their "dog around." This work will not be reviewed here, for it is written in the records of the two organizations chiefly concerned with this matter. The Meat Board has supported nutritional research since 1923 and the results have been many and important. Perhaps the outstanding piece of research was the work on meat and anemia which won for Dr. G. H. Whipple a share in a Nobel Prize award. The Institute, in turn, financed the famous Stefansson all-meat diet experiment which upset many old nutritional opinions.

Other industries began to awaken from their lethargy. One of these was the oleomargarine industry, which had been taking an awful licking from nutritional experts, government officials and the dairy industry. Since oleomargarine was made from animal body

MEATS AND OTHER COMMON FOODS AS SOURCES OF VITAMINS—1934

Vitamin	A	B	C*	D	G
Liver.....	++ to +++	++	+	- to +	+++
Glandular Meats and Heart.....	+ to ++	++	+?	- to +	++ to +++
Beef.....	+	++	?		++
Veal.....	- to +	+ to ++	?		++
Pork.....	- to +	+	- to +		++
Lamb.....	- to +	-	-		++
Cod Liver Oil.....	++++	-	- to +	++++	-
Eggs.....	+++	+ to ++	-?	++	+++
Milk.....	+++	++	- to +	- to +	+++
Butter.....	+++	-	-	+	-
Oleomargarine animal fat only.....	+++	-	-	- to +	-
Whole Wheat Bread.....	++	++	-	- to +	-
Oranges, Grape Fruit, Lemons.....	+ to ++	++	+++		++
Carrots.....	+++	++	++		++
Lettuce.....	+ to ++	++	++		++

*Vitamin C greatly reduced or destroyed by most methods of cooking

++Contains vitamin

+++Excellent Source

—No appreciable amount

++Good source of vitamin

+++Extraordinary Source

?Doubtful

began to emerge from mediocrity and to show some signs of advancing to a more prominent place. There were several reasons for this change. One had to do with the increased expertness of experimental workers and new techniques employed by them. A second reason was the increase in knowledge of vitamins and more exact means of distinguishing between them, while a third reason was the development of quantitative methods of expressing vitamin content. Some evidence of the latter had already been given by the use of the words "absent," "fair," "good," and "excellent." A fourth reason was the awakened interest in the question of the place of meat in human nutrition and agriculture, which was kindled by workers in the U. S. Department of Agriculture, state agricultural colleges in the meat producing regions, the National Live Stock and Meat Board, and the Institute of American Meat Packers. The necessity for more research work was urged by the two latter groups, and the writer had the satisfaction of helping to foster this program by the placing of research

fats and other margarines were made from vegetable and nut oils, all of which were thought to contain little or no vitamins A and D, butter was held up as the preferred table and cooking fat.

It was held to be against the best interests of the consumer to replace butter by these other products. However, one manufacturer of a good oleomargarine had his product assayed at a Chicago university; the results showed that oleomargarine made from oleo oil and neutral lard was as good a source of vitamins A and D as many butters and better than some winter butters.

By 1934 it was possible for the National Live Stock and Meat Board to publish food value charts showing the contributions made by many common foods to the human body's requirements of protein, calories, calcium, phosphorus, iron and copper and vitamins. Most of the results were expressed in exact quantitative terms, and even the vitamins were given a rela-

(Continued on page 36.)

Watchmen Need Training to Meet Fire, All Emergencies

A NIGHT watchman generally starts his work in a plant without much, if any, instruction or preliminary training. Other watchmen may have been on the job a long time and forgotten what their duties are, so that when they discover a fire or other emergency at night they are likely to do the wrong thing and run around in circles.

Knowing in advance what is to be done, and then doing it quickly, will stop many fires while they are still small. For example, every watchman should know that the first thing to do is to call the fire department and then go back and try to put the fire out. He should not try to put it out first and then call the fire department when he finds it cannot be done with fire extinguishers and local apparatus.

Believing there is distinct need for better training of night watchmen, particularly in giving them instruction on what to do in case of fire, the Chattanooga Manufacturers Association has developed a six-week course, holding one class a week, to train watchmen in the plants of local manufacturers and wholesalers.

Check Your Setup

Deeming this a most important project, the association sent out the following questionnaire in advance. The packer will find it worthwhile to check his own setup in the light of these questions. They are:

- 1.—Do you employ a watchman?
- 2.—Who instructs him in his duties?
- 3.—Does the watchman know how to report a fire? By telephone? By box?
- 4.—Who is responsible for fire fighting facilities?

5.—Who is responsible for plant inspection?

6.—What kind of plant fire fighting appliances are available?

7.—Does the watchman know how to use plant fire appliances? Would he know what kind to use on electric or oil fires?

8.—Has the watchman been instructed to report a fire first and then fight it with whatever facilities are available?

9.—Has the watchman been instructed to open locked gates so that the fire department can enter without delay?

10.—Does he know the location of water, gas and other valves in case of emergency?

11.—Does he know how to operate the electric switchboard? Telephone switchboard?

12.—Does he know how to operate the sprinkler curtain in case of fire in an adjacent building?

13.—Are all the fire extinguishers re-

charged regularly and are they protected from freezing?

14.—Are oily rags or waste removed from the plant or stored in metal-covered containers?

15.—Is hazardous stock or material stored?

16.—Does the watchman make a report of his nightly activities at the plant?

17.—How often does the watchman make a tour of inspection?

18.—Has he other duties to perform?

The questionnaire replies were ana-

FIRE HAS NO CONSCIENCE

The meat packer or sausage manufacturer whose plant is the scene of a destructive fire stands to lose heavily in buildings, equipment, product and hard-earned patronage. Production is cut off or curtailed and employees lose their jobs. Many an industrial plant never rises again from its ashes. The need for self-protection is imperative. It gives the packer an opportunity to fight the fire in the all-important first five minutes—before outside help comes. Trained watchmen, with adequate equipment, can do much to reduce night fire hazards.



lyzed and the course of instruction shaped accordingly. Booklets put out by the National Board of Fire Underwriters were used. Much of the material which appeared in articles on plant fire prevention and plant fire equipment and training in *THE NATIONAL PROVISIONER* on May 25 and November 9 is suitable for the education of night watchmen.

Since it was not possible to have all the watchmen attend these training classes, each plant appointed a man to attend the school. These students called the other watchmen together and instructed them in what was learned from week to week. The representative watchmen were instructed by the fire marshal and a captain in the fire department.

"There are any number of simple things that watchmen can do but don't know much about," E. DeL. Wood explained, "and we are trying to teach the watchmen how to meet emergencies sanely, how to prevent fires and how to

report fires; they are also instructed in the use of first aid appliances.

"The watchman, we feel, is an important asset to any firm or plant. He is the fireman, policeman and, in fact, the general manager when alone. The more efficient he is, the greater asset he is to his employer.

"The watchman should be familiar with every water, steam and gas valve location, all electrical switches, and every nook and corner of the plant. He should be alert at all times to see that every protection is provided.

Watchmen Must Act

"Employees on the scene when a fire or other emergency occurs are the ones who must be depended on to take proper action promptly to see that it is brought under control without delay. These men must act. They should be given careful and thorough training and instruction,

not only in preventing the spread of fires, but also in the proper procedure when a fire breaks out. A wrong action may lead to quick destruction and nullify the normally efficient fire protection system installed.

"All employees, and certainly the watchman, should know how to give an alarm in the plant and where the nearest public fire-alarm box is located. They should also be familiar with instructions on each box so as to save valuable time.

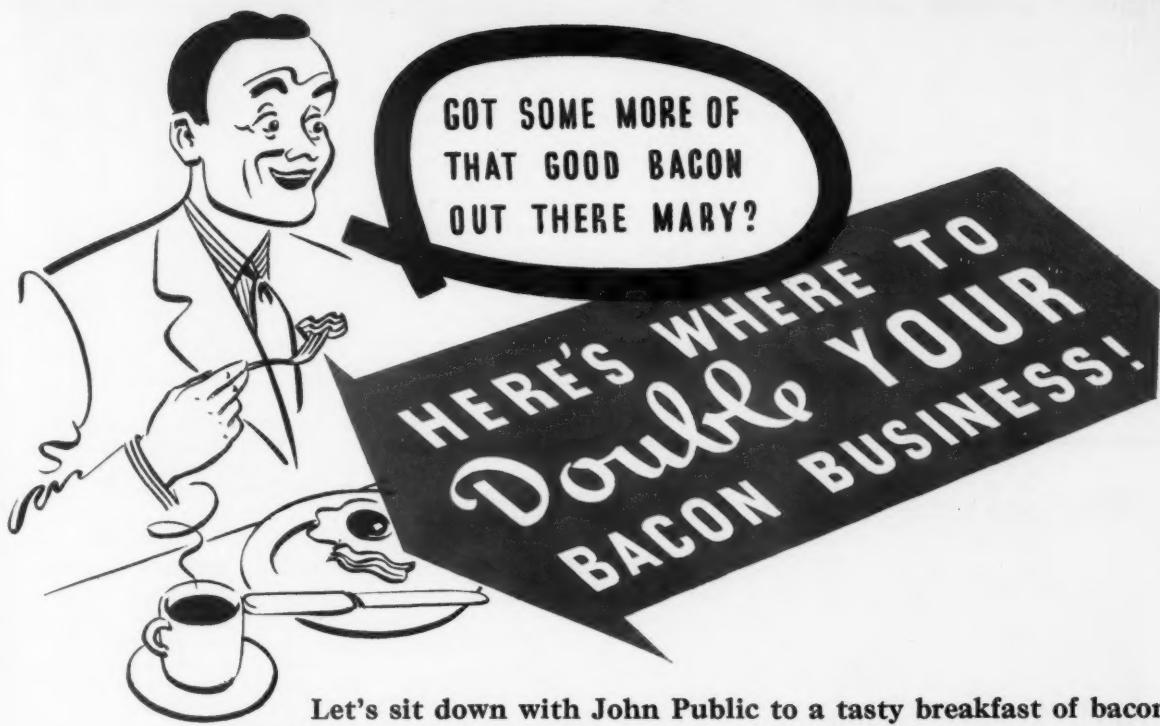
"They should know how to use extinguishers or the automatic sprinkler system. For example, in one case, thinking the fire was under control in a cotton mill, the watchman shut off the sprinklers. However, he failed to investigate further and the fire broke out again. It quickly spread out of control and destroyed the mill. In short, there are a thousand and one things every watchman should know. Hence the training course which proved most valuable to members of the association."

For the Holidays and 1941

To our thousands of loyal readers,
many of whom have been with us
more than 20 years & to the con-
tributors who have brightened our
editorial pages & to our news gath-
ering force in the key cities of
Packingtown & to our advertisers
and the agencies who represent
them & an old fashioned

Merry Christmas and Happy New Year

The National Provisioner



Let's sit down with John Public to a tasty breakfast of bacon and eggs. John is blessed with a good, healthy appetite. He can put away *four* strips of bacon as easily as two . . . *if it tastes good enough.*

Think what that means to *you*. Double sales and double profits! Quality makes the difference!

Actually, this has been the experience of packers who use the NEVERFAIL Bacon Cure. WE KNOW! Because once a packer has begun to use NEVERFAIL his orders steadily increase.

See for yourself how NEVERFAIL improves the eye-appeal, mild, sweet flavor, and taste-tempting aroma of your product. We will gladly arrange a demonstration in your own plant! Write us!

"The Man Who Knows"



"The Man You Know"

NEVERFAIL BACON CURE

H. J. MAYER & SONS CO.

6819-27 S. Ashland Ave., Chicago, Illinois

Canadian Sales Office: 159 Bay St., Toronto Canadian Plant: Windsor, Ontario

OUTPUT OF FEEDS DECLINES

Slight increases in employment and wages, accompanied by a minor decrease in production for 1939 as compared with 1937, are reported by manufacturers of prepared feeds for animals and fowls, according to preliminary figures based on returns of the Census of Manufactures for 1939 and released recently by the U. S. Bureau of the Census.

Wage earners primarily engaged in manufacturing in this industry in 1939 numbered 15,401, an increase of 7 per cent over 14,397 reported for 1937, and their wages, totaling \$16,252,988, exceeded the previous figure by 2.6 per cent. Value of product in 1939 was

\$401,880,238, a drop of 3.2 per cent from the 1937 total. Number of establishments increased from 1,126 to 1,383 during the period.

The 1939 census is the first for which employees primarily engaged in distribution, construction, etc., will be included in separate categories; they are not included in the above totals. As constituted for census purposes, the industry embraces concerns primarily engaged in the manufacture of prepared feeds (including mineral), for animals and fowls, including those utilizing grain as a principal ingredient and also digestible tankage, meat, bone meal, fish meal and other similar basic feed materials.

Why Sausage Makers and Meat Packers Praise VILTER PAKICE..*



Vilter PakIce in use in Grinding Operations.

Cutting Ice Costs in HALF or more is one big advantage that all Meat Packers appreciate in Vilter PakIce . . . makes the purchase of PakIce Equipment one of the most profitable investments in the industry.

But Sausage Makers have another reason to praise Crystalform PakIce. PakIce mixes easily with sausage meat in grinders and choppers — has no large, hard chunks to dull or damage expensive cutting knives — no large pieces to melt and leave air holes or sour the finished product. So, in addition

to saving Ice Costs, PakIce is a distinct aid to quality sausage production.

Vilter PakIce Briquettes — for Car Icing . . .

The extremely low cost of PakIce Briquettes, their easier handling and storage, makes them particularly profitable for Car Icing. PakIce Briquettes can be made near your car-loading platform, stored in convenient bins — like coal — and chuted into platform trucks or direct into car bunkers, with great saving in time and labor. Let us show you some actual installations where PakIce Briquettes are being used to great advantage and profit.

★ PakIce Equipment is made for daily capacities of $\frac{1}{2}$, 1, $2\frac{1}{2}$, and 5 tons, and up to 30 tons in 5-ton increments. Briquette attachment for units of 15 tons and up.



Typical PakIce Briquette Car Loading Installation

Write TODAY for facts and figures
on PakIce Savings in YOUR Plant!

The VILTER MFG. CO.
2118 South First Street • Milwaukee, Wisconsin
Offices in Principal Cities



LIVING COST STEADY

Cost of living in large cities remained practically unchanged between mid-October and mid-November, the U. S. Department of Labor reported this week. Reports to the Bureau of Labor Statistics show that living costs of moderate-income families in large cities were one-tenth of 1 per cent lower on November 15 than on October 15.

A decrease in food costs of 0.3 per cent between October 15 and November 15 followed a reduction of 1 per cent between September 15 and October 15. Seasonal decreases in prices of meats, fresh fruits and vegetables were offset by the increases in butter and egg prices usual at this time of year. A decline of 1.8 per cent in retail meat prices followed reduction in wholesale prices during October when there were record marketing of hogs and large sales of cattle.

GELATIN INDUSTRY SHRINKS

Manufacturers of glue and gelatin reported moderate decreases in employment, wages and production for 1939 compared with 1937, based on preliminary figures compiled from the Census of Manufactures for 1939 and released by William L. Austin, Bureau of the Census. The census covers establishments primarily engaged in manufacture of glues and edible and inedible gelatin from animal and vegetable materials.

Manufacturing wage earners in this industry in 1939 numbered 3,039, a decrease of 14.3 per cent from 1937; their wages, at \$3,941,588 were 13.7 per cent under the 1937 total of \$4,565,134, with part of the change explained by a new method of classification adopted in the 1939 census. Value of products of the industry in 1939 amounted to \$34,331,639, a decrease of 15.5 per cent from the \$40,649,934 total reported for 1937. Number of establishments declined from 80 to 75 in the two-year period.

MORRELL 1941 CALENDAR

Featuring paintings by N. C. Wyeth, famous contemporary American artist, and descriptive matter by John Kieran, the 1941 calendar being distributed to customers and friends of John Morrell & Co. takes the romance of commerce as its theme. The page for each month illustrates and traces the story of some well-known article of commerce.

Subjects covered by Mr. Wyeth and Mr. Kieran, widely read sports writer and member of the board of experts of the "Information Please" radio program, include furs, coffee, whaling, glass, salt, silk, perfume, tin, cattle, gold, rugs and jewelry. Typical Morrell products are illustrated in colors on each page of the calendar, with further information regarding many of the company's canned and glass-packed items on an accompanying sheet.



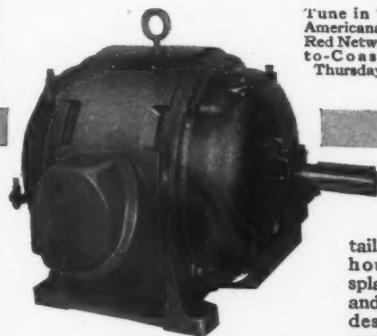
He interprets your needs to us . . .

Whether it's push button control, a motor or complete electrification, your Westinghouse salesman brings you the ability of a group of engineers, skilled in supplying practical, economical solutions to packing problems. They will help you select and apply your electrical equipment most profitably.

You can gain the benefits of their specialized knowledge and experience with every Westinghouse purchase you make . . . and the cost is usually no more than for ordinary equipment.

Get this extra value by calling on your local Westinghouse office or agent for any electrical need.

WESTINGHOUSE ELECTRIC & MFG. CO.
EAST PITTSBURGH, PA.



Tune in "Musical Americana," N.B.C. Red Network, Coast-to-Coast, every Thursday evening.

Ask our local office for details about Westinghouse drip-proof, splash-proof motors and controls especially designed for meat packing service.

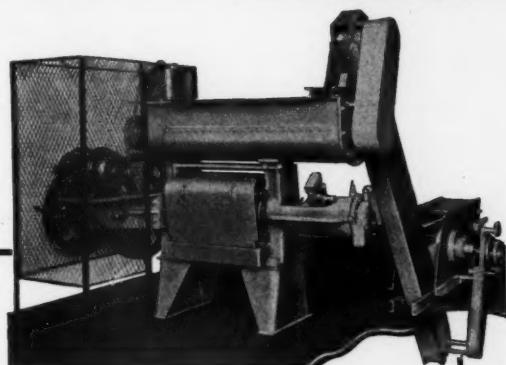
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Westinghouse

ELECTRICAL PARTNER OF INDUSTRY



YES SIR, *every plant* REGARDLESS OF SIZE CAN USE AN EXPELLER



HERE are still a few but, frankly, only a few packing plant executives who carry the idea that Expellers are only for the large packing plants. We wish such people could see the many Red Lion, limited capacity, Expellers at work today. Of course the giant Duo Crackling Expeller with a capacity of 800 to 1000 pounds per hour is used in larger plants but limited production plants are making splendid profits with Red Lion Crackling Expellers whose capacity is 300 to 500 pounds per hour. And these Red Lions are making free flowing, bright yellow cracklings at a minimum labor and operation cost, which in turn, means profits. Whether your production is large or small, write for detailed information on an Expeller suitable for your plant requirements.

THE V. D. ANDERSON CO.
1937 W. 96th Street • Cleveland, Ohio

Anderson
RED LION EXPELLER

Up and down the MEAT TRAIL

Death Takes G. L. Shivel, West Coast Meat Executive

Glen L. Shivel, vice president of the Union Packing Co., Vernon, Calif., and a veteran of more than 20 years in the meat packing industry, died at his home in Los Angeles on December 14 at the age of 54, following a brief illness. Co-owner of the company with Adolph Miller, Mr. Shivel had also served as general sales manager and director of plant personnel.

Mr. Shivel, who was formerly sales manager for the Hauser Packing Co., Los Angeles, was one of the most popular individuals of the packing fraternity in California, and a great believer in maintaining the highest ethics in the trade. He was a director of Meat Packers, Inc., a Los Angeles organization of packers.

Glen Shivel, jr., and Robert Shivel, sons of the deceased, are both affiliated with the packing industry.

Association is Formed by Philadelphia Packer Group

Nine meat packers and sausage manufacturers of Philadelphia filed an application on December 11 in common pleas court for a charter to function as a non-profit organization known as the Philadelphia Association of Manufacturers and Distributors of Meat Products. At the organization meeting, Bernard C. Zitin, Royalist Provision Co., was elected president, and Myer Friedman, Friedman & Belack, Inc., vice president. Other officers include Sol Guterman, Standard Provision Co., treasurer, and Abraham Cooper, Bernard S. Pincus, Inc., secretary.

Members of the board of directors of the association are the officers mentioned above and David Averbach, Philadelphia sausage manufacturer. Other incorporators include Joseph S. Stein, Franklin Provision Co., Albert T. Breslow, Ike Sandler and Herman Sandler. The association will seek to correct unfair trade practices, improve working conditions for employees and disseminate information to members on improvements in meat industry machinery and methods.

Lord Vestey, British Meat and Shipping Baron, Passes

Lord Vestey, 81-year-old managing director of Union Cold Storage Co., the greatest British meat combine, died on December 11 at Gerrard's Cross, Bucks. He was associated with his brother, Sir Edmund Vestey, in the shipping business, and was head of the Blue Star line, which operates passenger and re-



SAUSAGE FIRM
EMPLOYEES GET
ANNUAL BONUS

Employes of Saratoga Meat Products Co., Chicago firm which manufactures sausage and meat specialties, shown as they assembled for banquet last week at which bonus checks amounting to four weeks' salary were distributed. In upper photo, Crist Lisberg (left), president of the concern, is presenting bonus check to C.



Hoehn, the oldest employe in point of service, while D. F. Brown (right), vice president, offers congratulations. Mr. Hoehn has been with the company since its founding by Mr. Lisberg in 1925. Other photos show the dinner in progress. It was attended by between 35 and 40 employes. J. B. Gray, National Provisioner editor, is in lower photo, seated just beneath picture on wall. The surprise of the evening came when the employes, turning the tables on Messrs. Lisberg and Brown, presented each of them with a fine watch. The Saratoga firm has never failed to show a profit in any year since its founding. It moved into its present plant at 6342 Wentworth ave. in September, 1927. This company, one of the first in Chicago to install sterilamps in its coolers, has found them extremely helpful in keeping product in good condition until it reaches the dinner table of the consumer.



frigerator ships between South America and England.

William Vestey was born in Liverpool, where he and Edmund began their business careers. Working up from modest beginnings, they developed the

Union Cold Storage Co. into Britain's largest and wealthiest meat and refrigerating concern. The company now operates freezing works, cold stores and cattle ranches in Australia, New Zealand, Argentina, Brazil, Colombia, Par-

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TRANSPARENT
SEALED
IDENTIFIED
TEE

Gee-Pak wishes you a Very Merry Christmas
and a Happy and Prosperous New Year . . .



*The Wm. J. Stange Company
wishes you a very Merry Christmas and
pledges a continuation of its policy of
respecting your confidence, serving you to
the best of its ability, and furnishing you
with products of consistently fine quality.*

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aguay, Uruguay, Venezuela, South Africa and Madagascar.

The Vestey interests owned nearly 500,000 head of cattle and controlled a chain of 2,500 retail meat stores in Great Britain.

Meat in Spotlight: Guests View Pre-Holiday Displays

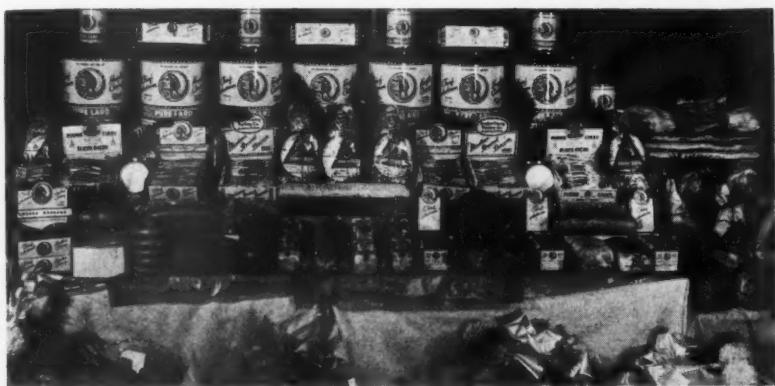
Ample proof that quality meat holds a wealth of interest for the general public, as well as for members of the trade, is shown by the success of three open house observances held recently in widely separated sections of the United States, which attracted a total of approximately 20,000 persons.

On December 16, 8,000 New York retail meat men and their families attended the annual prize meat display held by the United Dressed Beef Co. at its block-long warehouse. The exhibits of beef, veal and lamb represented the pick of 520,000 lbs. of meat bought by the company at the Interna-

tional Live Stock Exposition at Chicago this month.

Earlier in the month, about 5,000 persons representing the southern California meat packing, grocery, provision and other food products industries visited the new \$430,000 meat aging and cutting plant of Safeway Stores, Inc., at Los Angeles. Attendance was by invitation only. Acting as hosts and guides at the function were Walter Balsom, manager of the meat division, Ralph Pringle, division manager, and other Safeway men.

The North Salt Lake City plant of Cudahy Packing Co. played host to more than 5,000 guests on December 15 at its annual open house. Plans for the event were worked out by W. V. Pace, general manager; L. W. Stringer, assistant manager; P. J. Fuller, plant superintendent, and G. O. Whitlock, head cattle buyer. Under the slogan, "Meat on the March," displays and literature distributed to visitors explained the value of meat in the balanced diet.



Personalities and Events Of the Week

J. W. Powley, manager of the feeds division of Armour and Company, Chicago, was guest of honor at a dinner staged at the Traffic club, Palmer House, on December 18, in token of his retirement from service. In attendance were several members of the animal feed committee of the American Meat Institute. Mr. Powley entered the meat industry with Swift & Company in 1896, and was associated with Morris & Co. at the time of the merger with Armour in 1923. Here he served first as sales manager of the company's fertilizer works, until placed in charge of the newly-formed animal by-products division in 1926, a position he has held ever since. He was born at Lexington, Ill., in 1875.

Swift & Company has transferred John S. Coerne, formerly in charge of advertising of Swift associated company plants in New England, to the Chicago headquarters, where he will handle the advertising of all Swift associated plants. Mr. Coerne has been succeeded at the John P. Squire Co., Cambridge, Mass., by F. W. Stetson, jr.

Kuhner Packing Co., Muncie, Ind., opened its new welfare building for employees on December 2. With inside dimensions of 50 by 120 ft., the unit is divided for men and women employees, containing 384 lockers for men and 96 for the women. Showers, wash fountains, and modern lighting and heating accommodations are among the features of the building, which also contains a first aid department of three rooms. A lighted tunnel, 300 ft. long, connects the welfare unit with the plant.

Karl M. Sayles, president, Deerfoot Farms Co., Southboro, Mass., producers of sausage and other product, will organize a discussion on "Adjusting Sales Organizations to Coming Conditions," as one of the features of the second annual New England Sales Manage-

HUGHES-CURRY OPENS PLANT

Above scenes were taken at recent open house program of Hughes-Curry Packing Co., Anderson, Ind., held in observance of company's twentieth anniversary in plant at 2000 W. 8th st. Charles Hughes, president, and members of his staff greeted between 5,000 and 6,000 visitors at the plant. Entertainment, refreshments and inspections of the plant were provided for guests.

ABOVE.—Display of a number of the Chief Anderson brand smoked meats, luncheon products, lard and other items produced by the company.

CENTER.—Exterior of plant, showing part of fleet of 22 trucks which distribute Hughes-Curry products in Indiana, Ohio, and several other states.

BETWEEN.—View of shipping room, which was among sections open to public during open house observance.

ment Conference, to be held January 10 and 11 at the Hotel Statler, Boston.

S. L. Shivers of Union Packing Co., Los Angeles, recently bagged the limit daily on a four-day hunting trip during the quail season.

Ernest Wustner, 65 an employee of Armour and Company at Philadelphia since 1917, died on December 5 after suffering a heart attack while hunting near New Ringgold, Pa. He was well known to circus people, having handled their contracts for meat and produce.

A. M. Howland, traffic manager of the Consolidated Rendering Co., Boston, was among the head table guests at the thirty-first annual dinner of the Traffic club of New England on December 12 at the Copely-Plaza hotel.

Phil Hantover, president, Phil Hantover, Inc., Kansas City, Mo., is now vacationing with Mrs. Hantover at Palm Springs, Calif. He plans to spend a month there and visiting in Los Angeles and San Francisco.

F. H. Beneke, assistant to **H. C. Baumgardner**, manager, Swift & Company, Produce Exchange, New York, is spending a mid-winter vacation in New Mexico.

James D. Cooney, vice president, and **W. H. Moore**, tax department, Wilson & Co., Chicago, were visitors to New York last week.

George L. Spence, 56, supervisor of the Newark, N. J., plant of American Can Co., died of a heart ailment on December 15 in Monmouth Memorial hospital. He had been associated with the company for 20 years.

Alexander Anderson, salesman, New York Butchers Dressed Meat Co., and Mrs. Anderson and their daughter are

HIDE AND LEATHER BANQUET

Annual banquet of Hide and Leather Association of Chicago, held on December 13, filled to capacity the Club Building dining room of the Palmer House. The members and their friends enjoyed a fine dinner, with an excellent floor show under the capable management of **George H. Elliott**.

The following officers were elected by acclamation for the coming year: **Geo. H. Elliott**, of **Geo. H. Elliott & Co.**, chairman of the board; **Chas. F. Becking**, Hide & Leather, president; **Harold Ross**, **A. H. Ross & Sons Co.**, first vice president; **Harry Birkenstein, Jr.**, Weil and Eisendrath Co., second vice president; **Edw. P. Regel**, American Tanning Co., secretary-treasurer; **Edw. W. Emery**, Chicago Rawhide Mfg. Co., sergeant-at-arms.

The new directors elected were **Wm. W. Morgan**, **Henry Fisher**, **Jim Morrison**, **Ed. Aulson**, **Howard Willis**, **Joe Delaney** and **Wm. Bendt**. The following directors were retained for next year: **Nick Beucher**, **Arthur Carlson**, **Peter A. Coolsen**, **Fred J. Fabish**, **G. D. Fitch**, **Elmer E. Frodin**, **Thos. P. Gibbons**, **F. N. Hansen**, **Walter Haase**, **Louis J. Huch**, **O. D. Mosser**, **E. J. Price**, **Geo. Webster**, **Laird Wilson** and **Chas. Zitnik**.

vacationing in Florida. Mr. Anderson is well known in New York meat circles, having been with the New York Butchers for the past 27 years.

G. M. Foster, vice president, John Morrell & Co., was a New York visitor last week.

M. J. Dunham, manager of Morrell's Philadelphia branch, spent some time at the New York branch this week and visited the company's Brooklyn unit.

Haas-Davis Packing Co., Mobile, Ala., has awarded a contract for construction of a new cooler building at its plant. The current expansion program will involve expenditure of about \$25,000, it is reported.

The duties of the late **James A. Greenlea**, vice president, Kalamazoo Vegetable Parchment Co., who died last month in Chicago, will be taken over by **Frank Eaton**, who served as Mr. Greenlea's assistant for many years, it is announced. Mr. Eaton is well known to members of the meat packing industry.

A sizeable increase in the volume of the domestic meat packing trade was predicted by **William Diesing**, vice president in charge of fresh meats for Cudahy Packing Co., when he paused at Wichita, Kans., early this month for an inspection of the company's plant there. He cited the defense program as the chief factor involved in the increase.

Wolin Packing Co., Flint, Mich., plans to erect a meat packing plant in that city at a cost of \$18,750, the city building inspector announced recently. The two-story plant will measure 52 by 90 ft.

John Morrell & Co. recently installed a loud-speaking system in the upper and lower dining rooms of its Sioux Falls plant, over which announcements of interest to employees are made during the lunch period. Fifty employees received auditions as announcers, with six finally chosen.

G. B. Mulloy, of the Chicago consulting engineering firm of **Brady, McGillivray & Mulloy**, was in New York on business last week.

A real merry-go-round, neatly tucked into the second floor of the plant garage, was one of the many attractions provided for Swift & Company workers, their families and friends at the recent annual employees' day program at the Chicago plant. Entertainment, refreshments, product displays, a model circus and a miniature railroad were among the features of the event.

Peters Packing Co., McKeesport, Pa., plans to participate in a city-wide "night of light" on Christmas eve by leaving the plant lights burning from dusk until midnight. The observance is being carried out by local industrial plants, business offices and homes as a symbol of freedom, and as a contrast to the blackouts of Europe.

Directors of the association of commerce of Corinth, Miss., have launched a movement to encourage establishment of a modern meat packing plant there in the near future. **W. C. Stevenson**, president of the association, points out that there are no meat packing plants

William H. Dolan, Salt Company Official, Dies

William H. Dolan, 56, western division sales manager for Diamond Crystal Salt Co., Inc., well known in the meat packing industry, died on December 13, after a week's illness resulting from a complication which developed from a broken bone in the foot. Mr. Dolan joined Diamond Crystal in 1915, serving as a salesman in the Chicago area. In 1924, he was made manager of the Minneapolis office and in 1927 was appointed manager of the Chicago office of the company.

Since 1930, Mr. Dolan has had charge of sales of Diamond Crystal Salt Co. in the middle western section of the U. S. Early in 1936, he made his headquarters in St. Clair, Mich., at the company's home office, but returned to Chicago in 1938. His early experience in selling was gained with Armour and Company, where he spent 12 years before joining Diamond Crystal.

within 50 miles of the city, although its trade area has a population of more than 40,000 persons.

Money collected for the annual Christmas party given for children of employees of Swift Canadian Co., Limited, Montreal, will be sent to Great Britain to provide Yule gifts for children in the war area. A total employee contribution of about \$1,000 will be made to the cause.

Robert S. Sullivan, formerly in charge of sales in the Pittsburgh, Pa., "Golden Triangle" district for the Dunlevy division of Hygrade Food Products Corp., is now affiliated with Fried & Reineman Packing Co.

North Side Packing Co., Pittsburgh, recently purchased another new two-ton refrigerated truck to complete its modern fleet of seven trucks, according to **Robert Hoffman**, secretary. Each vehicle advertises Victory brand meat products on both sides of the body.

E. S. Adams, 67, assistant sales manager for Wilson & Co. at Oklahoma City, passed away on December 8 of complications following a major operation a month ago. Mr. Adams went to work for Wilson in 1914, starting as a salesman and later becoming district manager and assistant sales manager under **W. W. Martin**.

Formation of a canned goods and soap division of Armour and Company at Buffalo, N. Y., to operate independently of the fresh meat division at 809 Babcock St., has been announced. The new division, at 600 Niagara Frontier food terminal, is under direction of **G. C. Lauritzen**.

REFRIGERATION and Air Conditioning

MEAT PLANT REFRIGERATION

A Complete Course for
Executives and Workers
Prepared by—

The National Provisioner

LESSON 85

Humidity and Wet Bulb Temperatures

RELATIVE humidity" is often used carelessly in the meat packing industry. It is an abstract term and indicates a mathematical ratio. Relative humidity is a measure of the quantity of water vapor by weight in a given quantity of air, and is expressed as a percentage of the total amount of water vapor which the air will hold at the same temperature if saturated.

The rate of dehydration of meats is determined by the amount of moisture in the air. There is less total moisture in saturated (100 per cent relative humidity) air at low temperature than in low humidity air at a higher temperature. One pound of air at 36 degs. F. and 100 per cent relative humidity, for example, contains 31 grains of moisture. On the other hand, air at 60 degs. F. and 50 per cent relative humidity contains nearly 40 grains of moisture per pound.

Weight of Moisture

It is more understandable, therefore, to state the number of grains of moisture actually present in the air at a given dry bulb temperature than to express the value in terms of relative humidity. Air conditioning calculations are based on the number of grains of moisture per pound of dry air; it is the control of the amount of moisture in the air with which the study of air conditioning is concerned.

Liquid ammonia boils rapidly when poured into a test tube and frost collects on the outside surface of the glass. A thermometer placed in the ammonia will indicate a temperature of minus 29 degs. F. This low temperature results from the evaporation (or boiling) of the liquid during which heat is extracted.

If a high vacuum is produced over

water, it will boil and evaporate at a relatively low temperature. In dry southern sections of the United States where the relative humidity is low, water is cooled by evaporation from the outside surface of containers in which it is held. The container must be sufficiently porous to keep the outer surface wet.

When a wet wick is placed over the mercury bulb of an ordinary thermometer, and the thermometer is rotated rapidly, evaporation of water from the wick will lower the thermometer reading below that of a dry bulb thermometer. The temperature indicated by the wet bulb thermometer is known as the wet bulb temperature. It is assumed that the air stream over the wet wick has a velocity of 900 ft. per minute or more. The wet bulb reading is the lowest temperature a wetted body will attain, under the particular conditions, when exposed to an air current.

Vapor Saturation Temperature

The wet bulb thermometer also indicates the temperature at which air reaches vapor saturation when there is no change in its heat content. Evaporation of one grain of moisture requires the absorption of .15 B.t.u. (latent heat). One B.t.u. is equivalent to the evaporation of 6.65 grains of water (latent heat of water vapor). One B.t.u.

is the amount of heat required to raise or lower the temperature of 1 lb. of water 1 deg. F. (sensible heat). Thus the wet bulb thermometer measures heat and indicates the total heat of air (dry air and water vapor).

We learn from this lesson, and the two preceding, that:

1.—From dry bulb temperature, the sensible heat in 1 lb. of dry air and the volume of 1 lb. of dry air can be determined.

2.—From the wet bulb temperature, the total heat (sensible heat plus latent heat) of one pound of dry air is determined.

3.—The number of grains of moisture in 1 lb. of dry air, and also the latent heat and the vapor pressure, are found from the dew point temperature.

The above values may also be obtained from charts which are usually found in text books on refrigeration and air conditioning.

The following conversion factors will be found useful by students of these lessons on refrigeration and air conditioning.

CONVERSION DATA

Any Quantity Represented by a Given Number of These	Equals the Same Quantity Represented by the Corresponding Number of These
Ton of refrigeration	12,000 B.t.u./hour
B.t.u.	200 B.t.u./minute
Grain of water	6.65 grains (latent heat of water vapor.)
Pound	.293 watt hours
Cu. ft. of air	.15 B.t.u. (latent heat.)
Lb. per sq. in.	7,000 grains
Atmosphere	.24 B.t.u. (sensible heat per deg. F.)
Watt hour	2.04 in. mercury
Kilowatt	2,309 ft. water
Horsepower	14.7 lbs. sq. in.
Boiler horsepower	3,415 B.t.u.
Gallon	1.34 h.p.
Cu. ft. water	56.92 B.t.u./min.
	.746 kw.
	42.44 B.t.u./min.
	33,523 B.t.u./hr.
	2.31 cu. in.
	8.34 lbs. water.
	62.37 lbs.
	7.48 gallons.

EDITOR'S NOTE.—The wet bulb thermometer and its uses will be considered in Lesson 86.

37 LESSONS Now Available IN PERMANENT FORM

The first 37 lessons in The National Provisioner's School of Refrigeration are now available in book form. The volume is indexed to permit ready reference to the many points on any subject covered in the articles. The edition is limited. The price is \$1.50. Order your copy now.

THE NATIONAL PROVISIONER
407 So. Dearborn St., Chicago, Ill.

Enclosed is check or money order for \$1.50
for Volume 1, "Meat Plant Refrigeration."

Name _____

Street _____

City _____

MARKETING GROUP TO CONVENE

Vernon D. Beatty, advertising manager of Swift & Company, and R. N. Heath, Leo Burnett Co., the agency handling details of the American Meat Institute's advertising campaign, are among those who will participate in the twenty-fifth annual convention of the American Marketing Association, to be held from December 26 to 28 at the Stevens hotel, Chicago. Mr. Heath's address will concern details of the meat campaign.

Non-Meat Frozen Foods Industry is Expanding

Establishments primarily engaged in the preparation of quick-frozen foods reported large increases in employment, wages, and value of products for 1939, as compared with 1937, according to preliminary figures compiled from returns of the Census of Manufactures for 1939. This industry, as constituted for census purposes, embraces establishments primarily engaged in the quick-freezing of fruits and vegetables for ultimate delivery to the consumer in a frozen state.

The wage earners primarily engaged in preparing products of this industry in 1939 numbered 2,641, an increase of 34.5 per cent compared with 1,963 reported for 1937, and their wages, \$1,656,025, exceeded the 1937 figure, \$1,332,131, by 24.3 per cent. Value of products of the industry for 1939 amounted to \$10,107,442, an increase of 24.2 per cent compared with \$8,140,846 reported for 1937. There were 36 establishments in the industry in 1939 compared with 21 in 1937.

FROZEN FOOD MEN TO MEET

First annual national quick frozen foods exhibit and educational conference will be staged at the Auditorium hotel, Chicago, on January 21 to 24, concurrently with the annual canners' convention. Among features of the

meeting will be daily get-acquainted luncheons for frozen food packers, conferences on important industry topics and continuous movies illustrating processing and freezing of frosted foods. Participating in the exhibit will be packers of frosted foods, supply companies, cabinet and refrigeration equipment manufacturers, locker plant manufacturers and others.

PRODUCE IN COLD STORAGE

Cold storage holdings of butter, cheese and eggs on hand December 1, 1940, compared with the 1939 stocks and the five-year average:

	Dec. 1, 1940	Dec. 1, 1939	5-yr. av. 1935-39	Dec. 1, M lbs.	Dec. 1, M lbs.	5-yr. av. M lbs.
Butter, creamery	67,703	88,783	95,484			
Butter, packing stock	8	31	298			
Cheese, American	118,514	90,219	97,005			
Cheese, Swiss	4,944	6,126	5,334			
Cheese, brick &						
Munster	658	926	776			
Cheese, Limburger	777	1,154	964			
Cheese, all other varieties	11,672	13,792	9,535			
Eggs, shell, cases	1,968	1,580	2,087			
Eggs, frozen	91,066	87,802	86,433			
Eggs, frozen, case equivalent	2,602	2,509	2,470			
Total, case equivalent, both shell & frozen	4,570	4,080	4,507			

PACKER AND FOOD STOCKS

Price range of listed stocks based on the last sales recorded during the week ended December 18:

	—Week ended Dec. 18—			
	High	Low	Close	Close
Anal. Leather	1 1/2	1 1/2	1 1/2	1 1/2
Do. Pfd.	—	—	—	16
Amer. H. & L.	4	3 1/2	3 1/2	4 1/2
Do. Pfd.	29 1/2	29 1/2	29 1/2	28 1/2
Amer. Stores	10 1/2	10	10	10 1/2
Armour	4 1/2	4 1/2	4 1/2	4 1/2
Do. Pfd.	50	48	49	50 1/2
Do. Del. Pfd.	109 1/4	109 1/4	109 1/4	111 1/4
Beechnut Pack.	118 1/2	118 1/2	118 1/2	116 1/2
Bohack, H. C.	—	—	—	1 1/2
Do. Pfd.	23	22	23	23
Chick. Co. Oil	11 1/2	11 1/2	11 1/2	11 1/2
Childs Co.	1 1/2	1 1/2	1 1/2	1 1/2
Cudahy Pack.	11	10 1/2	10 1/2	11 1/2
Do. Pfd.	77	75 1/2	77	72
First Nat. Strs.	40 1/2	40 1/2	40 1/2	41 1/2
Gen. Foods	36	35 1/2	36	34
Do. Pfd.	—	—	—	114
Glidden Co.	13 1/2	13 1/2	13 1/2	14 1/2
Do. Pfd.	43 1/2	43 1/2	43 1/2	42
Gobel Co.	1 1/2	1 1/2	1 1/2	1 1/2
Gr. A. & P.	100	99 1/2	99 1/2	100 1/2
Do. Pfd.	120 1/2	120 1/2	120 1/2	128
Hormel, G. A.	32	31 1/2	31 1/2	33 1/2
Hygrade Food	1 1/2	1 1/2	1 1/2	1 1/2
Kroger G. & B.	28	27 1/2	27 1/2	28 1/2
Libby McNeill	6 1/2	6 1/2	6 1/2	6 1/2
Mickelberry Co.	5	5	5	5
M. & H. Pfd.	10	10	10	9 1/2
Morrell & Co.	—	—	—	40 1/2
Nat. Tea	4 1/2	4 1/2	4 1/2	4 1/2
Proc. & Gamb.	55 1/2	55	55	56 1/2
Do. Pfd.	118	118	118	117 1/2
Rath Pack.	—	—	—	46 1/2
Safeway Stra.	41 1/2	41 1/2	41 1/2	42 1/2
Do. 5% Pfd.	111 1/2	111	111 1/2	111 1/2
Stahl Meyer	—	—	—	1
Swift & Co.	21 1/2	21 1/2	21 1/2	21 1/2
Do. Int'l.	17 1/2	17 1/2	17 1/2	17 1/2
Truax Pork	—	—	—	8 1/2
U. S. Leather	4 1/2	4	4	4 1/2
Do. A.	7 1/2	7 1/2	7 1/2	7 1/2
Do. Pr. Pfd.	57	57	57	60
United Stk. Yds.	1 1/2	1 1/2	1 1/2	1 1/2
Do. Pfd.	—	—	—	6 1/2
Wesson Oil	16 1/2	16 1/2	16 1/2	17 1/2
Do. Pfd.	68 1/2	66 1/2	66 1/2	68 1/2
Wilson & Co.	4 1/2	4 1/2	4 1/2	4 1/2
Do. Pfd.	64	64	64	64



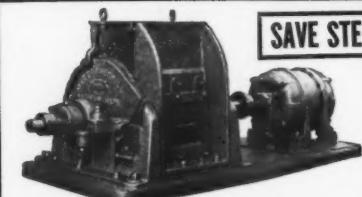
Holiday Greetings
AFRAL CORPORATION

601 West 26th Street, New York, N. Y.

1-2-3-4-5-6-7-8-9-10-11-12-13-14-15-16-17-18-19-20-21-22-23-24-25-26-27-28-29-30-31

Santa Scores a Hit With

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SAVE STEAM, POWER, LABOR

M&M HOG
REDUCES COOKING
TIME . . . LOWERS
RENDERING COSTS

Fats, bones, carcasses and viscera are reduced to small, uniform pieces that readily yield their fat and moisture content. Greatly reduced cooking time saves steam, power and labor . . . increases the capacity of the meatman. If you are interested in lowering the cost of your finished product, investigate the new M & M HOG. There's a size and type to meet your need. Write today!

MITTS & MERRILL

Builders of Machinery Since 1854
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MERRY CHRISTMAS
and a
HAPPY NEW YEAR

GREAT LAKES

Stamp & Manufacturing Co.
2500 IRVING PARK BLVD., CHICAGO

SLICES, SHINGLES, STACKS

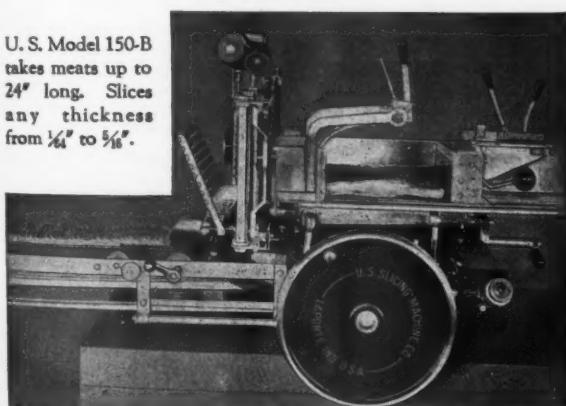
Bacon, Dried Beef, Boneless Meats, Ham, Chip Steaks, Cheese
Here's a sure way for medium size establishments to increase yield and profits. The U. S. Model 150-B with its *Continuous Feed* operates efficiently, economically, automatically—pays for itself in a short time.

You can slice and shingle right onto the conveyor or stack slices on trays, without re-setting machine or handling food or slices from start to finish. Plugs in any electric socket. Equipped with $\frac{1}{4}$ H. P. motor.

Literature with complete details on request

U. S. SLICING MACHINE CO.
World's First and Finest Slicers for More than 40 Years
La Porte, Ind.

U. S. Model 150-B takes meats up to 24" long. Slices any thickness from $\frac{1}{4}$ " to $\frac{1}{16}$ ".



Consider
INSULATION
from the Dollar Angle!



Lower temperatures, more even control of temperatures, and longer periods of storage demand insulation that can stand the rigid requirements of advanced refrigerating methods. Inadequate or improper insulation attracts moisture . . . increases temperature . . . requires a constant, extra refrigeration load . . . causes a large refrigeration waste. UNITED'S B. B. Block Baked Corkboard effects important savings and assures maximum insulation efficiency always.



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Merry Christmas
and a
Happy New Year

★ ★ ★

HAM BOILER CORP.

PORT CHESTER, NEW YORK



There's **NOTHING** as fragile
as **FRESHNESS!**



● To preserve freshness and delicacy of flavor protect your product with West Carrollton Genuine Vegetable parchment. It is a tough, thrifty wrapper that defies moisture, grease and odors. It keeps purity IN . . . keeps impurities OUT . . . safeguards freshness from plant to pantry. Write for samples and further facts today!

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GENUINE VEGETABLE
Parchment**

ODORLESS! INSOLUBLE! GREASE PROOF!

WEST CARROLLTON PARCHMENT CO.

West Carrollton, Ohio

CHICAGO PROVISION MARKETS

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis. Thurs., Dec. 19, 1940

REGULAR HAMS	
Green	*S.P.
8-10	15 1/2
10-12	15 1/2
12-14	15 1/2
14-16	14 1/2 @ 15
10-16 range	15

BOILING HAMS	
Green	*S.P.
16-18	14 1/2 @ 15
18-20	15
20-22	15
18-20 range	15
18-22 range	15

SKINNED HAMS	
Green	*S.P.
10-12	16 @ 16 1/2
12-14	16 @ 16 1/2
14-16	16 @ 16 1/2
16-18	16 1/2
18-20	15 1/2
20-22	15 1/2
22-24	14 1/2
24-26	14 1/2
26-30	12 1/2 @ 13 1/2
25/up, No. 2's inc.	11 @ 11 1/2

PICNICS	
Green	*S.P.
4-6	10
6-8	10
8-10	9 1/2 @ 9 1/2
10-12	9 1/2
12-14	9
8/up, No. 2's inc.	9

Short shank 9 1/2 @ 10 1/2 over.

BELLIES	
(Square cut seedless)	
Green	*D.C.
6-8	13
8-10	13
10-12	12 1/2
12-14	11 1/2 @ 12
14-16	11 1/2 @ 11 1/2
16-18	11 1/2

*Quotations represent No. 1 new cure.

GREEN AMERICAN BELLIES	
18-20	10 @ 10 1/2
20-25	9 1/2

D. S. BELLIES	
Clear	Rib
16-18	9 1/2
18-20	9
20-25	9 1/2
25-30	8 1/2
30-35	8 1/2
35-40	8 1/2
40-50	8 1/2

D. S. FAT BACKS	
6-8	4 1/2
8-10	4 1/2
10-12	4 1/2
12-14	5 1/2
14-16	6
16-18	6 1/2
18-20	7 1/2
20-25	7 1/2

OTHER D. S. MEATS	
Regular plates	6-8
Clear plates	4-6
D. S. jowl butts	5 1/2 @ 5 1/2
D. S. P. jowls	5 1/2
Green square jowls	6 1/2
Green rough jowls	5 1/2 @ 5 1/2

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Dec. 14	4.20m	4.47 1/2 n	4.75n
Monday, Dec. 16	4.15m	4.37 1/2 n	4.62 1/2 n
Tuesday, Dec. 17	4.15m	4.42 1/2 n	4.62 1/2 n
Wednesday, Dec. 18	4.17 1/2 n	4.50m	4.62 1/2 n
Thursday, Dec. 19	4.25m	4.65m	4.62 1/2 n
Friday, Dec. 20	4.37 1/2 n	4.77 1/2 n	4.75n

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.	6.50
Kettle rend., tierces, f.o.b. Chgo.	7.50
Leaf, kettle rend., tierces, f.o.b. Chgo.	7.50
Neutral, tierces, f.o.b. Chicago	7.25
Shortening, tierces, c.s.f.	8.75

Havana, Cuba Lard Price

Wednesday, December 18, 1940

Pure lard 9.85

FUTURE PRICES

SATURDAY, DECEMBER 14, 1940

LARD—	Open	High	Low	Close
Dec.	4.22 1/2	4.22 1/2	4.15	4.15
Jan.	4.30-27 1/2	4.30	4.22 1/2	4.22 1/2 b
Mar.	5.45	5.45	5.45	5.45ax
May	5.72 1/2	5.75	5.60	5.60b
July	5.90	5.90	5.77 1/2	5.77 1/2
Sept.	6.12 1/2	6.12 1/2	6.00	6.00ax

Sales: Dec. 9; Jan. 18; Mar. 60; May 4; July 27; Sept. 5; total, 118 sales.

Open interest: Dec. 30; Jan. 7; Mar. 1, 244; May 101; July 541; Sept. 108; total, 2,081 lots.

MONDAY, DECEMBER 16, 1940

LARD—	Open	High	Low	Close
Dec.	4.29 1/2-25	4.28	4.12 1/2	4.15b
Jan.	5.40	5.40	5.32 1/2	5.32 1/2 ax
Mar.	5.60	5.60	5.50	5.50b
May	5.60	5.60	5.57 1/2	5.57 1/2
July	5.77 1/2	5.77 1/2	5.70	5.70b
Sept.	5.95	5.95	5.87 1/2	5.90b

Sales: Jan. 84; Mar. 10; May 42; July 17; Sept. 6; total, 159 sales.

Open interest: Jan. 1, 101; Mar. 93; May 540; July 108; Sept. 34; total 1,966 lots.

TUESDAY, DECEMBER 17, 1940

LARD—	Open	High	Low	Close
Dec.	4.06	4.10	4.06	4.10
Jan. 10-15	4.20	4.20	4.17 1/2	4.17 1/2
Mar.	5.25	5.42 1/2	5.25	5.40ax
May	5.45	5.60	5.42 1/2	5.57 1/2
July	5.63-60	5.80	5.57 1/2	5.75b
Sept.	5.95	6.00	5.95	5.95b

Sales: Dec. 7; Jan. 82; Mar. 11; May 51; July 18; Sept. 5; total, 174 sales.

Open interest: Dec. 6; Jan. 1, 109; Mar. 90; May 556; July 118; Sept. 37; total, 1,953 lots.

WEDNESDAY, DECEMBER 18, 1940

LARD—	Open	High	Low	Close
Dec.	4.12 1/2	4.22 1/2	4.15	4.12 1/2
Jan.	4.15	4.22 1/2	4.15	4.20
Mar.	5.45	5.47 1/2	5.42 1/2	5.47 1/2 ax
May	5.57 1/2	5.67 1/2	5.57 1/2	5.65ax
July	5.77 1/2	5.85	5.77 1/2	5.85ax
Sept.	6.00	6.06	6.00	6.06ax

Sales: Dec. 1; Jan. 50; Mar. 5; May 30; July 9; Sept. 3; total, 98 sales.

Open interest: Dec. 2; Jan. 1, 109; Mar. 90; May 572; July 122; Sept. 40; total, 1,935 lots.

THURSDAY, DECEMBER 19, 1940

LARD—	Open	High	Low	Close
Dec.	4.10	4.15	4.06	4.15b
Jan.	4.20	4.30	4.17 1/2	4.30b
Mar.	5.45	5.62 1/2	5.42 1/2	5.62 1/2 b
May	5.63	5.80	5.62 1/2	5.80ax
July	5.85	6.00	5.80	6.00ax
Sept.	6.05	6.17 1/2	6.02 1/2	6.17 1/2

Sales: Dec. 10; Jan. 58; Mar. 10; May 42; July 34; Sept. 18; total 172 sales.

Open interest: Dec. 10; Jan. 1, 108; Mar. 94; May 588; July 146; Sept. 54; total, 1,974 lots.

FRIDAY, DECEMBER 20, 1940

Week Dec. 14	Previous week	Same week '39
Cured meats, lbs. 17,205,000	18,557,000	11,766,000
Fresh meats, lbs. 68,963,000	62,677,000	68,556,000
Lard, lbs. 6,673,000	4,323,000	3,193,000

There will be no session of the Chicago Board of Trade on Wednesday, December 25, nor on New Year's day. The directors have also ordered that trading cease at noon on December 24 and December 31.

BOARD OF TRADE TO CLOSE

There will be no session of the Chicago Board of Trade on Wednesday, December 25, nor on New Year's day. The directors have also ordered that trading cease at noon on December 24 and December 31.

HOG WEIGHTS AND COSTS

Average weights of barrows and gilts marketed during November at Omaha, St. Joseph and St. Paul were below those in November a year ago; average weight at Chicago was the same as last year and at Kansas City averaged 1 lb. heavier this year than last. Comparison for East St. Louis was not possible since last year's records were destroyed by fire, but the average for November was 214 lbs. Sows continued lighter at all six markets during November than in the same month last year.

A review of marketings during recent months reveals a marked trend away from the lard hog. In many cases this has not involved a change in type, but has meant the hogs have been sold at lighter weights; hog raisers have been marketing light hogs since about the middle of the year. However, there has been a marked change in the type of hogs raised on many farms, as demonstrated at the carlot exhibit of fat hogs at the International this year.

Average prices of barrows and gilts declined from the previous month's level due to very heavy marketings this fall, but compared with a year ago prices were slightly higher, except at St. Paul. Prices of sows were also below the October averages, but were above the prices last year.

U. S. Agricultural Marketing Service reports the following average weights at the six markets during November, 1940 and 1939:

BARROWS AND GILTS		SOWS	
Nov., 1940	Nov., 1939	Nov., 1940	Nov., 1939
Chicago	225	226	386
Kansas City	216	215	385
Omaha	221	222	402
National Stock Yards	214	*	373
St. Joseph	212	215	393
St. Paul	202	213	410

Average prices for these classes at the six markets during November and a year earlier were:

BARROWS AND GILTS		SOWS	
Nov., 1940	Nov., 1939	Nov., 1940	Nov., 1939
Chicago	66.16	66.04	55.84
Kansas City	54.88	53.66	52.21
Omaha	57.78	56.77	55.82
National Stock Yards	61.11	*	58.80
St. Joseph			

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef

Week ended December 18, 1940 Cor. week.

1939 per lb. per lb.

Prime native steers—		
400-600	22	17 1/2 @18%
600-800	22	18 @18
800-1000	22 1/2	18 @19
Good native steers—		
400-600	19 1/4	17 @18
600-800	19 1/4	17 @18
800-1000	19 1/4	17 @18
Medium steers—		
400-600	17	17 1/2 @17
600-800	17	15 @16
800-1000	17	15 @16
Heifers, good, 400-600	17 1/2 @18 1/2	15 1/2 @16 1/2
Cows, 400-600	12 @12 1/2	10 1/2 @11 1/2
Hind quarters, choice	24	12 @20 1/2
Hind quarters, choice	16	13 @14

Beef Cuts

Steer loins, prime	unquoted	
Steer loins, No. 1	34	32
Steer loins, No. 2	31	28
Steer short loins, prime	unquoted	
Steer short loins, No. 1	40	42
Steer short loins, No. 2	35	29
Steer loin ends (hips)	30	23
Steer loin ends, No. 2	29	21
Cow loins	18	16
Cow short loins	20	18
Cow loin ends (hips)	20	16
Steer ribs, prime	unquoted	
Steer ribs, No. 1	28	23
Steer ribs, No. 2	25	17
Cow ribs, No. 2	19	13
Cow ribs, No. 3	12	12
Steer rounds, prime	unquoted	
Steer rounds, No. 1	19	17
Steer rounds, No. 2	18 1/2	16
Steer chuck, prime	unquoted	
Steer chuck, No. 1	17	14
Steer chuck, No. 2	16 1/2	13
Cow rounds	14	13
Cow chuck	18 1/2	10 1/2
Steer plates	11	8 1/2
Medium plates	10 1/2	8
Briskets No. 1	17	12
Cow navel ends	9 1/2	7
Fore shanks	10	9
Hind shanks	8	8
Strip loins, No. 1, prime	75	55
Strip loins, No. 2	40	45
Sirloin butts, No. 1	31	26
Sirloin butts, No. 2	21	19
Beef tenderloins, No. 1	68	65
Beef tenderloins, No. 2	65	60
Rump butts	25	14
Flank steaks	26	22
Shoulder clods	16	15
Hanging tenderloins	15	17
Insides, green, 12@18 range	19	16 1/2
Outsides, green, 8 lbs. up	16 1/2	16 1/2
Knuckles, green, 8 lbs. up	17%	16

Beef Products

Brains	7	6
Hearts	10	10
Tongues	18	18
Sweetbreads	14	18
Ox-tails	14	18
Fresh tripe, plain	5	9
Fresh tripe, H. O.	10	10
Livers	21	20
Kidneys	9	9

Veal

Choice carcases	16 @17	15 1/2
Good carcases	14 @15	14 1/2
Good saddles	20	20
Good racks	14	11
Medium racks	11	9

Veal Products

Brains, each	10	10
Sweetbreads	20	20
Calf livers	53	36

Lamb

Choice lambs	16	15
Medium lambs	15	13
Choice saddles	20	18
Medium saddles	18	16
Choice fore	12	11
Medium fore	11	11
Lamb fore	22	22
Lamb frys	28	22
Lamb tongues	17	17
Lamb kidneys	15	15

Mutton

Heavy sheep	5 1/2	6
Light sheep	7	8
Heavy saddles	9	7
Light saddles	10	10
Heavy fore	4	5
Light fore	6	6
Mutton legs	12	10
Mutton loins	8	9
Mutton stew	4	6
Sheep tongues	11	11
Sheep heads, each	11	11

FRESH PORK AND PORK PRODUCTS

Pork loins, 8-10 lbs. av.	12 1/2	13
Picnics	11	10 1/2
Skinned shoulders	11 1/2	11
Tenderloins	26	26
Spareribs	10	10 1/2
Back fat	7	7
Boneless butts, cellar	12 1/2	11 1/2
trim, 2@4	16 1/2	15
Hocks	7	8 1/2
Tails	5	9
Neck bones	3	4
Slip bones	7	9
Blade bones	8	9
Pigs' feet	2 1/2	3 1/2
Kidneys, per lb.	4	4
Livers	8	8
Brains	7	7
Ears	4	4
Snouts	4	4 1/2
Heads	6	6 1/2
Chitterlings	5	6 1/2

WHOLESALE SMOKED MEATS

Fancy regular hams, 14@16 lbs., parchment paper	18	18 @19
Fancy skinned hams, 14@16 lbs., parchment paper	20	20 1/2
Standard reg. hams, 14@16 lbs., plain	17	18
Picnics, 4@8 lbs., short shank, plain	13	14
Picnics, 4@8 lbs., long shank, plain	11	12
Fancy bacon, 6@8 lbs., plain	18 1/2	19 1/2
Standard bacon, 6@8 lbs., plain	17	17 1/2
No. 1 beef sets, smoked	41	42
Insides, 8@12 lbs.	36	37
Outsides, 5@9 lbs.	37	38 1/2
Knuckles, 5@9 lbs.	37	38 1/2
Cooked hams, choice, skin on, fattened	31	31
Cooked hams, choice, skinless, fattened	33 1/2	33 1/2
Cooked picnics, skin on, fattened	26	26

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$15.75
Lamb tongue, short cut, 200-lb. bbl.	65.00
Regular tripe, 200-lb. bbl.	17.25
Honeycomb tripe, 200-lb. bbl.	22.25
Pocket honeycomb tripe, 200-lb. bbl.	26.00

BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$15.00
80-100 pieces	12.50
100-125 pieces	11.50
Clear plate pork, 25-35 pieces	11.50
Beef pork	13.00
Brisket pork	18.50
Plate beef	23.00
Extra plate beef	22.50

SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings	7
Special lean pork trimmings 85%	12 1/2 @13
Extra lean pork trimmings 95%	13 1/2 @14
Pork cheek meat (trimmed)	9 1/2
Pork hearts	6 @ 6 1/2
Pork livers	6
Native boneless bull meat (heavy)	14 1/2
Boneless chuck	14 1/2
Shank meat	13 @13 1/2
Beef trimmings	12 1/2
Beef cheeks (trimmed)	9 1/2
Dressed canners, 350 lbs. and up	9 1/2
Dressed canner cows, 400-450 lbs.	10 1/2
Dr. bologna bulls, 600 lbs. and up	11 1/2
Pork tongues, canner trim, fresh	6

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	23 1/2
Country style sausage, fresh in link	18 1/2
Country style sausage, fresh in bulk	16 1/2
Country style sausage, smoked	23
Frankfurters, in hog casings	23
Skinned frankfurters	21 1/2
Bologna in beef bungs, choice	18
Bologna in beef middles, choice	17 1/2
Liver sausage in beef rounds	15
Liver sausage in hog bungs	17
Smoked liver sausage in hog bungs	21 1/2
Head cheese	15
New England luncheon specialty	21
Minced luncheon specialty, choice	19
Tongue & blood	17
Blood sausage	17
Souce	16 1/2
Polish sausage	22 1/2

DRY SAUSAGE

Cervelat, choice, in hog bungs	36
Thuringers	20
Farmer	28
Holsteiner	22
B. C. salami, choice	33 1/2
Milano, salami, choice in hog bungs	31 1/2
B. C. salami, new condition	32 1/2
Frises, choice, in hog middles	32
Genoa style salami, choice	39
Pepperoni	31
Mortadella, new conditions	19 1/2
Capicola	42
Italian style hams	30
Virginia hams	38 1/2

CURING MATERIALS

Nitrite of soda (Chgo. w'hse stock).	Cwt.
In 400-lb. bbls., delivered.....	\$8.75
Salt peter, less than ton lots f.o.b. N. Y.	
Dbl. refined granulated.....	8.00
Small crystals.....	9.00
Medium crystals.....	9.25
Large crystals.....	10.00
Pure rfd. gran. nitrate of soda.....	2.90
Pure rfd. powdered nitrate of soda.....	5.90
Salt, per ton, in minimum car of 30,000 lbs. only, f.o.b. Chicago, per ton:	
Granulated.....	7.20
Medium, dried.....	10.20
Rock.....	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans.....	2.98
Standard gran., f.o.b. refiners (2%).	4.85
Packer's curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	4.10
Dextrose, in car lots, per cwt. (Cotton).....	3.64
In paper bags.....	3.59

SAUSAGE CASINGS

(F. O. B. Chicago.)

(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic, rounds, 180 pack.....	14
Domestic, rounds, 140 pack.....	10
Export rounds, wide.....	38
Export, medium.....	21
Export rounds, narrow.....	12
No. 1 weassands.....	05
No. 2 weassands.....	03 1/2
No. 1 bungs.....	08
No. 2 bungs.....	06
Middles, regular.....	45
Middles, select, wide, 2@2 1/4 in. in.	50
Middles, select, extra, 2 1/4 in. & up.....	80
Dried bladders	
12-15 in. wide, flat.....	80
10-12 in. wide, flat.....	65
8-10 in. wide, flat.....	55
6-8 in. wide, flat.....	35
Pork casings	
Narrow, per 100 yds.....	1.75
Narrow, special, per 100 yds.....	1.45
Medium, regular.....	1.05
English, medium.....	95
Wide, per 100 yds.....	80
Extra wide, per 100 yds.....	50
Large prime bungs.....	10
Medium prime bungs.....	06
Small prime bungs.....	04
Middles, per set.....	14

SPICES

(Basis Chicago, original bbls., bags or bales.)

MARKET PRICES

New York

DRESSED BEEF	
City Dressed	
Choice, native, heavy.....	22 @23 1/2
Choice, native, light.....	21 1/2 @23
Native, common to fair.....	17 @18

Western Dressed Beef	
Native steers, @800 lbs.....	18 @19
Native choice yearlings, 440@800 lbs.....	17 @18
Good to choice heifers.....	16 @17
Good to choice cows.....	14 @15
Common to fair cows.....	13 @14
Fresh bologna bulls.....	13 @14

BEEF CUTS	
Western	City
No. 1 ribs.....	23 @24
No. 2 ribs.....	20 @21
No. 3 ribs.....	19 @20
No. 1 loins.....	32 @33
No. 2 loins.....	30 @32
No. 3 loins.....	29 @29
No. 1 binds and ribs.....	20 @21
No. 2 binds and ribs.....	19 @21
No. 1 rounds.....	17 @17
No. 2 rounds.....	16 @16
No. 3 rounds.....	15 @15
No. 1 chuck.....	15 @15
No. 2 chuck.....	14 @14
No. 3 chuck.....	13 @13
City dressed bolognas.....	13 1/2 @14 1/2
Rolls, reg. 4@6 lbs. av.....	18 @20
Rolls, reg. 6@8 lbs. av.....	20 @25
Tenderloins, 4@6 lbs. av.....	50 @50
Tenderloins, 5@6 lbs. av.....	50 @60
Shoulder clods.....	16 @18

DRESSED VEAL	
Good.....	16 @17
Medium.....	15 @16
Common.....	14 @15

DRESSED SHEEP AND LAMBS	
Genuine spring lambs, good.....	16 1/2 @17
Genuine spring lambs, good to medium.....	15 1/2 @16
Genuine spring lambs, medium.....	14 1/2 @15 1/2
Sheep, good.....	8 @10
Sheep, medium.....	6 @8

DRESSED HOGS	
Hogs, good and choice (110-140 lbs.)	
head on; leaf fat in.....	\$ 0.75@10.25

Pigs, small lots (60-110 lbs.)	
head on; leaf fat in.....	11.00@12.00

FRESH PORK CUTS	
Pork loins, fresh, Western, 10@12 lbs.....	13 1/2 @14
Shoulders, Western, 10@12 lbs. av.....	11 1/2 @12 1/2
Butts, regular, Western.....	13 1/2 @14
Hams, Western, fresh, 10@12 lbs. av.....	17 @18
Picnics, Western, fresh, 6@8 lbs. av.....	11 @12
Pork trimmings, extra lean.....	15 1/2 @16 1/2
Pork trimmings, regular, 30% lean.....	9 1/2 @10 1/2
Spareribs.....	11 1/2 @12

COOKED HAMS	
Cooked hams, choice, skin on, fatted.....	37
Cooked hams, choice, skinless, fatted.....	39

SMOKED MEATS	
Regular hams, 8@10 lbs. av.....	19 1/2 @20
Regular hams, 10@12 lbs. av.....	19 1/2 @20
Regular hams, 12@14 lbs. av.....	19 @20
Skinned hams, 10@12 lbs. av.....	20 1/2 @21
Skinned hams, 12@14 lbs. av.....	19 1/2 @20
Skinned hams, 16@18 lbs. av.....	19 @20
Skinned hams, 18@20 lbs. av.....	19 @20
Picnics, 4@6 lbs. av.....	15 @15 1/2
Picnics, 6@8 lbs. av.....	15 @15 1/2
Bacon, boneless, Western.....	19 1/2 @20
Bacon, boneless, city.....	19 @20
Beef tongue, light.....	22 @22
Beef tongue, heavy.....	23 @24

FANCY MEATS	
Fresh steer tongues, untrimmed.....	16c a pound
Fresh steer tongues, L. C. trimmed.....	28c a pound
Sweetbreads, beef.....	25c a pound
Sweetbreads, veal.....	60c a pair
Beef kidneys.....	11c a pound
Mutton kidneys.....	5c each
Livers, beef.....	29c a pound
Oxtails.....	14c a pound
Beef hanging tenders.....	30c a pound
Lamb fries.....	12c a pair

BUTCHERS' FAT	
Shop Fat.....	\$1.00 per cwt.
Breast Fat.....	1.50 per cwt.
Edible Suet.....	2.50 per cwt.
Inedible Suet.....	2.00 per cwt.

GREEN CALFSKINS	
5-9 9 1/2-12 1/2-14 1/2-18 18 up	
Prime No. 1 veal.....	22 3.20 3.55 3.60 4.10
Prime No. 2 veal.....	20 2.90 3.25 3.30 3.70
Buttermilk No. 1.....	17 2.70 3.05 3.10
Buttermilk No. 2.....	16 2.55 2.90 2.95
Branded gruby.....	14 2.00 2.30 2.35 2.40
Number 3.....	14 2.00 2.30 2.35 2.40

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, on December 18, 1940:

Fresh Beef:	CHICAGO	BOSTON	NEW YORK	PHILA.
STEER, Choice:				
400-500 lbs. ¹	\$18.50@18.50			
500-600 lbs.	18.50@20.50			
600-700 lbs. ²	19.00@21.00	\$19.50@21.50	20.50@22.00	\$21.00@22.00
700-800 lbs. ³	19.00@21.00	19.50@21.50	20.50@22.00	20.50@21.50

STEER, Good:				
400-500 lbs. ¹	15.50@18.50			
500-600 lbs.	15.50@18.50			
600-700 lbs. ²	16.00@19.00	17.00@19.50	17.50@20.00	18.50@20.00
700-800 lbs. ³	16.00@19.00	17.00@19.50	17.50@20.00	18.50@20.00

STEER, Commercial:				
400-600 lbs. ¹	12.50@15.00			
600-700 lbs. ²	12.50@15.00	15.00@17.00	14.50@17.50	15.50@18.00
700-800 lbs. ³	11.00@12.00	11.50@12.50	11.50@12.50	11.00@12.00

STEER, Utility:				
400-600 lbs. ¹	11.00@12.50	13.50@14.50	13.50@14.50	
600-700 lbs. ²	11.25@13.50	12.50@13.50	12.50@13.50	12.00@13.00
700-800 lbs. ³	10.25@11.25	11.50@12.50	11.50@12.50	11.00@12.00

COW (all weights):				
Commercial	12.50@14.00	13.50@14.50	13.50@14.50	
Utility	11.25@13.50	12.50@13.50	12.50@13.50	12.00@13.00
Cutter	10.25@11.25	11.50@12.50	11.50@12.50	11.00@12.00
Canner	9.75@10.25			

Fresh Veal and Calf:				
VEAL, Choice:				
80-130 lbs.	15.00@17.00	16.00@18.00	16.00@18.00	17.00@18.00
130-170 lbs.	14.00@16.00			
VEAL, Good:				
50-80 lbs.	13.00@14.00	14.00@15.00	14.00@15.00	15.00@16.50
80-130 lbs.	12.50@14.00	13.50@15.00	13.50@15.00	14.00@15.00
130-170 lbs.	12.00@13.00	13.00@14.00	13.00@14.00	14.00@15.00

VEAL, Commercial:				
30-40 lbs.	13.50@15.00	15.00@17.50	16.50@17.00	16.50@17.50
40-45 lbs.	15.00@16.00	16.00@17.00	15.50@16.50	16.50@17.00
45-50 lbs.	14.00@15.00	15.50@16.50	15.00@15.50	15.50@16.50
50-60 lbs.	13.50@14.50	14.50@15.50	14.00@15.50	15.00@15.50

LAMB, Good:				
30-40 lbs.	13.50@15.00	15.00@17.50	16.50@17.00	16.50@17.50
40-45 lbs.	15.00@16.00	16.00@17.00	15.50@16.50	16.50@17.00
45-50 lbs.	14.00@15.00	15.50@16.50	15.00@15.50	15.50@16.50
50-60 lbs.	13.00@14.50	14.50@15.50	14.00@15.50	15.00@15.50

LAMB, Commercial:				
All weights	11.50@13.50	13.00@15.00	13.00@15.00	14.00@15.00
LAMB, Utility:				
All weights	10.50@11.50	12.50@14.50	12.00@14.00	
MUTTON (Ewe), 70 lbs. down:				

Good	7.00@ 8.00	7.50@ 8.50	7.50@ 8.50	7.00@ 8.00
Commercial	6.00@ 7.00	6.50@ 7.50	6.50@ 7.50	6.00@ 7.00
Utility	5.00@ 6.00	5.50@ 6.50	5.50@ 6.50	5.00@ 6.00

Fresh Pork Cuts:				

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Softer Tendency Continues in Tallow, Grease Markets

Tallow market fairly steady at New York; producers appear well sold up—Lard weakness and reported sales of lard to soaper adversely affect grease market—By-products lower.

TALLOW.—The tallow market at New York displayed a firm tone throughout the week, with possibly 500,000 lbs. of extra changing hands at the 4½c level, unchanged from the previous sales, and that figure bid for more. Producers appeared to be closely sold up, as they were not anxious sellers, notwithstanding the relative cheapness of lard, and reports that a western soaper had bought 6,000,000 lbs. of lard. The latter presumably was "pork fat," which cannot now be sold as lard; reports indicated that it was being sold to soapers as "white grease." A large middle western consumer was said to have been the buyer. This transaction is understandable in view of the fact that cash and loose lard at Chicago were quoted below what was bid for tallow. Lard also is cheap compared to palm oils. One feature of the market for tallow was the fact that consumers recently were willing to pay 4½c for January forward, whereas now, buyers' ideas are at 4½c for any position.

At New York, edible was quoted at 4½c; extra, 4½c, and special, 4½c.

The Chicago tallow market turned slightly easier early this week, but held fairly steady on scattered trade during the rest of the period, with a little firmer aspect developing on Thursday. At the first of the week, large consumer interest was reduced to 4½c for prime tallow and 4½c for special at Cincinnati for January forward only; no interest was shown for December delivery. On Tuesday, very good quality prime was reported salable at 4½c, Chicago, for January, and scattered tanks sold at this figure at Cincinnati, January. Special tallow sold at 4½c, outside point. At midweek, a couple of tanks of edible tallow sold at 4½c, Chicago. Reported Thursday were sales of a couple of tanks of edible tallow at 4½c, Chicago, and another sale at 4½c, outside point. Tallow quotations at Chicago Thursday:

Edible tallow.....	4½ @ 4½c
Fancy tallow.....	4½ @ 4½c
Prime packers.....	4½
Special tallow.....	4½
No. 1 tallow.....	4 @ 4½c

STEARINE.—The market was quiet and barely steady at New York, with oleo quoted at 6c, off ½c from the previous week. There was no evident pressure of offerings.

At Chicago, the market was steady and unchanged. Prime was 5% @ 6c.

OLEO OILS.—Buying interest continued small and routine and prices held steady at New York. Extra was quoted

at 6½ @ 6½c; prime, 6 @ 6½c, and lower grades, 5% @ 6½c.

At Chicago, the market was steady, but trade slow. Extra was quoted at 7c.

GREASE OIL.—Trade was dull at New York, but the market steady. No. 1 was quoted at 7½c; No. 2, 7½c; extra, 8½c; extra No. 1, 8c; winter strained, 8½c; prime burning, 9c and prime inedible, 8½c.

Grease oil quotations at Chicago were as follows: No. 1, 7½c; No. 2, 7c; extra, 7½c; extra No. 1, 7½c; extra winter strained, 8c; special No. 1, 7½c; prime burning, 8½c; and prime inedible, 8½c. Acidless tallow oil was quoted in the Chicago market at 7½c.

NEATSFOOT OIL.—Demand was rather quiet at New York, but prices were steady and unchanged. Cold test was quoted at 15½c; extra, 8½c; extra No. 1, 8c; No. 1, 7½c; prime, 8c; and pure, 10½c.

Neatsfoot oil quotations at Chicago were: Cold test, 14½c; extra, 7½c; No. 1, 7½c; prime, 8c, and pure, 10½c.

GREASES.—A softer tone featured the market for greases at New York, with indications that fairly good amounts changed hands in yellow and house at the 4c level, off ½c from previous sales. Reports that hog fat was being sold to soapers as "white grease," appeared to have disturbed the market for greases somewhat. While consumers displayed fairly good buying interest at the new levels, indications were that greases hanging over the market have not yet been fully absorbed.

At New York, choice white was quoted at 4½c; yellow and house, 4c, and brown, 3% @ 3½c.

Greases were softer early in the week at Chicago, but developed a firmer tone as the week progressed, the latter being particularly true in the case of good grades on Thursday. On Monday, large consumer interest was down to 4½c, Cincinnati, for white grease, and 3½c for brown, for January forward only, with no interest evidenced in December delivery, and sales of white grease were reported at Cincinnati that basis. Trade was scattered throughout the week. On Tuesday, a tank of white grease was reported at 3% c, Chicago, January, and other sales at 4½c, Cincinnati. There was an unconfirmed report at midweek of sales of white grease equal to 4½c, Chicago basis; a tank was also reported at 4c, Chicago. On Thursday, several tanks of white grease sold at 4½c, Chicago, for January. Grease quotations on Thursday at Chicago:

Choice white grease.....	4½ @ 4½c
A-white grease.....	3% @ 4½c
B-white grease.....	3% @ 4½c
Yellow grease, 10-15 f.f.a.....	3% @ 3½c
Yellow grease, 16-20 f.f.a.....	3% @ 3½c
Brown grease.....	3% @ 3½c

BY-PRODUCTS MARKETS

(Quotations given are basis Chicago.)
December 19, 1940

By-products market very sluggish and easier this week; some disposition on part of buyers to refrain from building up stocks prior to inventory period.

Blood

Dried blood reported sold at mid-week at \$2.40, Chicago; buyers' ideas now reported to range as low as \$2.30.

Unit
Ammonia
Unground \$2.30 @ 2.40

Digester Feed Tankage Materials

Lower trend in this market; sale of 11@12% feed tankage reported at \$2.35, Chicago, on Thursday.

Unground, 11 to 12% ammonia \$ 2.35
Unground, 8 to 10%, choice quality 2.60 @ 2.75
Liquid stick 1.25

Packinghouse Feeds

Packinghouse feeds reported steady this week at previous quotations, with very little activity.

Carlots,
Per ton
60% digester tankage \$45.00
50% meat and bone scraps 40.00
Blood-meal 55.00
Special steam bone-meal 50.00

Bone Meals (Fertilizer Grades)

Dull and nominal market; quotations unchanged. No material being offered.

Per ton
Steam, ground, 3 & 50 \$ 35.00
Steam, ground, 2 & 26 32.50 @ 35.00

Fertilizer Materials

Fertilizer materials lower. The 10@11% tankage reported offered at \$2.50.

Per ton
High grade tankage, ground
10@11% ammonia \$ 2.25 & 10c
Bone tankage, unground, per ton. 18.00 @ 20.00
Hoof meal 2.75 @ 2.85

Dry Rendered Tankage

Cracklings nominally lower this week, with sales difficult to find. A little scattered trade reported at lower levels.

Per ton
Hard pressed and expeller unground,
up to 48% protein (low test) \$.50 @ 52½
above 48% protein (high test) 47½ @ .50
Soft pressed pork ac. grease and
quality, ton 30.00
Soft pressed beef, ac. grease and
quality, ton 27.50

Gelatine and Glue Stocks

This market unchanged to a little firmer. Increased demand for gelatine has brought about a firmer tendency in calf trimmings.

Per ton
Calf trimmings \$30.00 @ 32.50
Sinevns, plies 18.00 @ 20.00
Cattle jaws, skulls and knuckles 30.00 @ 32.50
Hide trimmings 16.00 @ 17.00
Pig skin scraps and trim, per lb. 5½c

Bones and Hoofs

No changes reported in the bone and hoof market, which remains quiet.

Per ton
Round shins, heavy \$ 50.00
Light 47.50 @ 50.00
Flat shins, heavy 42.50 @ 45.00
Light 40.00
Blades, buttocks, shoulders & thighs 37.50 @ 40.00
Hoofs, white 55.00
Hoofs, house run, unassorted 26.00 @ 28.00
Junk bones 24.00 @ 25.00

Animal Hair

Animal hair market continues dull.

Winter coil dried, per ton.....	\$50.00 @ 52.50
Summer coil dried, per ton.....	25.00 @ 30.00
Winter processed, black, lb.....	7½ @ 8½c
Winter processed, gray, lb.....	7 @ 7½c
Summer processed, gray, lb.....	3 @ 3½c
Cattle switches.....	6 @ 3½c

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports	\$28.00
Blood, dried, 10% per unit	2.30
Ground fish scrap, dried, 11 1/2% ammonia, 16% B. P. L., f.o.b. fish factory	nominal
Fish meal, foreign, 11 1/2% ammonia, 10% B. P. L., c.i.f. spot	51.00
January shipment	51.00
Fish scrap, dried, 70% ammonia, 3% A. P. L., f.o.b. fish factories	2.50 & 50c
Sea nitrate, per net ton; bulk, ex-vessel Atlantic and Gulf ports	27.00
in 200-lb. bags	28.70
in 100-lb. bags	29.40
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk	2.35 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk	2.25 & 10c

Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f. New York	\$32.50
Bone meal, raw, 4 1/2% and 50%, in bags, per ton, c.i.f. New York	32.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	8.50

Dry Rendered Tankage

50/55% protein, unground	45c
60% protein, unground	45c

EASTERN FERTILIZER MARKETS

New York, December 18, 1940.

The markets were more active at lower prices this week, with considerable quantities of cracklings selling at 45c per unit, f.o.b. New York, and additional material wanted at that level.

Some lots of tankage sold as low as \$2.10 and 10c, f.o.b. shipping points; producers are now asking \$2.25. Blood is very dull on slack demand, with an easier tone developing. South American material offered at about \$2.30, c.i.f. Atlantic ports.

COTTONSEED PRODUCTS

Cottonseed received at U. S. mills for the four months ended November 30, 1940, totaled 2,896,024 tons; for the same period in 1939 the total was 3,203,686 tons. Cottonseed crushed from August 1 to November 30 totaled 1,773,304 tons in 1940 and 2,031,535 tons in 1939. Amount on hand at mills November 30 totaled 1,162,227 tons in 1940 and 1,292,777 tons in 1939.

Cottonseed products manufactured, shipped out and on hand:

CRUDE OIL:	Aug. 1, 1940 to Nov. 30, 1940	Aug. 1, 1939 to Nov. 30, 1939
Produced, lbs....	563,566,351	630,238,964
Shipped out, lbs....	466,418,327	595,811,261
On hand, lbs....	Nov. 30..... *182,532,585	184,433,306

REFINED OIL:	Produced, lbs....	473,217,880
On hand, lbs....	Nov. 30..... 1400,259,245	490,349,977

CAKE AND MEAL:	Produced, tons....	970,651	910,310
Shipped out, tons....	716,687	823,525	
On hand, tons....			
Nov. 30.....	153,465	206,503	

*Includes 50,625,478 lbs. held by refining and manufacturing establishments and 45,454,180 lbs. in transit to refiners and consumers August 1, 1940 and November 30, 1940 respectively.

†Includes 23,061,470 lbs. held by refiners, brokers, and manufacturers other than refineries and manufacturing establishments and 6,082,186 lbs. in transit to manufacturers of shortening, oleomargarine, soap, etc. August 1, 1940 and November 30, 1940 respectively.

**Produced from 393,023,275 lbs. of crude oil.

Watch Classified page for good men

Cottonseed Oil Sags on Lard Weakness and Poor Demand

Disappointing November consumption is a factor in the decline—Pressure not extensive and buying is of good character—Soybean oil easy.

COTTONSEED oil futures sagged about 20 points in the New York market during the week as a result of moderate selling and liquidation brought about by weakness in lard and soybean oil and rather quiet consumer demand for cottonseed oil and shortening. Pressure on the oil market was not very extensive and the buying was of good character. The trade lifted hedges from January, March and May oil because of the low price of futures compared with crude oil and also against cash business.

Some of the buying of January oil looked like new absorption, and there were indications that consumers are long on the January delivery and that the speculative element is short. A disappointing November consumption of cottonseed oil was partly responsible for the easiness of the market, but it was pointed out that the month was a short one and that November distribution was up to a good monthly average.

However, the low price of lard and competition from soybean oil restricted new buying power in oil futures. The open interest increased five lots during the week to 2,687 lots.

November consumption of cottonseed oil totaled 285,655 bbls. compared with 151,764 bbls. in October and 266,438 bbls. in November, 1939. Consumption for the four months ended with November equalled 1,170,000 bbls., or almost 200,000 bbls. less than was consumed during the same time in the previous season. The visible supply on December 1 totaled 2,268,000 bbls. compared with 2,575,000 bbls. a year earlier.

COCONUT OIL.—The market was quiet and about steady. New York bulk oil was quoted at 2 1/4c. Pacific coast tanks were quoted at 2 1/2c.

CORN OIL.—Offerings continued scanty and prices were steady around 5% @ 6c.

SOYBEAN OIL.—A softer tone was

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt..... 4% @ 4 1/4c

White, deodorized, in bbls., f.o.b. Chicago..... 6% @ 6 1/2c

Yellow, deodorized, in bbls., f.o.b. consuming points..... 6% @ 6 1/2c

Soap stock, 50% f.f.b., f.o.b. consuming points..... 11/4% @ 11/4c

Soybean oil, f.o.b. mills, in tanks..... 5% @ 4 1/2c

Corn oil, in tanks, f.o.b. mills..... 5% @ 6c

Coconut oil, sellers tanks, f.o.b. coast..... 2% @ 2 1/2c

Refined coconut, bbls., f.o.b. Chicago..... 8% @ 8 1/2c

White "nut" type..... 7 1/2% @ 7 1/2c

Vegetable type..... 7 1/2% @ 7 1/2c

OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable..... 14 1/2c

White animal fat..... 11 1/2c

Water churned pastry..... 12c

Milk churned pastry..... 13c

White "nut" type..... 8c

Vegetable type..... 7 1/2c

noted as a result of further declines in beans. Nearby oil sold at 4 1/2c, Decatur basis, and forward delivery at 4 1/4c. The market was quoted later 4 1/4c @ 4 1/4c for nearby and 4 1/4c @ 4 1/4c forward. Beans came to market in larger numbers. The Government report placed the soybean crop at 79,837,000 bu. compared with 87,409,000 bu. last year.

PALM OIL.—The market was quiet and steady at New York. Spot Nigre and Sumatra were quoted at 2 1/4c and shipment at 1 1/4c.

OLIVE OIL FOOTS.—The market was dull but very steady at New York. Tanks were quoted at 9 1/2c.

PEANUT OIL.—Last business in southeastern crude peanut oil was at 4 1/2c; the market was quoted at that figure.

COTTONSEED OIL.—Valley and Southeast crude were quoted Wednesday at 4 1/2c @ 4 1/4c nominal; Texas, 4 1/2c @ 4 1/4c nominal at common points; Dallas, 4 1/2c nominal.

Futures market transactions for the week at New York were:

FRIDAY, DECEMBER 13, 1940

	—Range—		—Closing—		
	Sales	High	Low	Bid	Asked
December	7	585	580	578	585
January	2	578	581
February	582	nom
March	4	587	584	584	586
April	588	nom
May	31	596	593	593	594
June	596	nom
July	33	602	600	599	601

Sales 77 contracts.

SATURDAY, DECEMBER 14, 1940

	—Range—		—Closing—	
	Sales	High	Low	trad
December	7	583	581	583
January	16	577	577	575
February	5	577	576	580
March	1	582	582	582
April	587
May	15	592	590	592
June	595
July	14	597	597	597

Sales 53 contracts.

MONDAY, DECEMBER 16, 1940

	—Range—		—Closing—	
	Sales	High	Low	trad
January	2	572	572	572
February	576
March	5	577	576	576
April	581
May	24	587	584	585
June	588
July	12	595	590	591
August	595

Sales 43 contracts.

TUESDAY, DECEMBER 17, 1940

	—Range—		—Closing—	
	Sales	High	Low	trad
January	5	572	572	578
February	581
March	19	582	574	576
April	36	592	581	586
May	17	596	587	591
June	598
July	19	597	589	591
August	595

Sales 70 contracts.

WEDNESDAY, DECEMBER 18, 1940

	—Range—		—Closing—	
	Sales	High	Low	bid
December	3	591	589	591
January	3	591	589	591
February	7	600	591	599
March	22	606	590	606
April	nom
May	nom
June	nom
July	nom

(See page 85 for later markets.)

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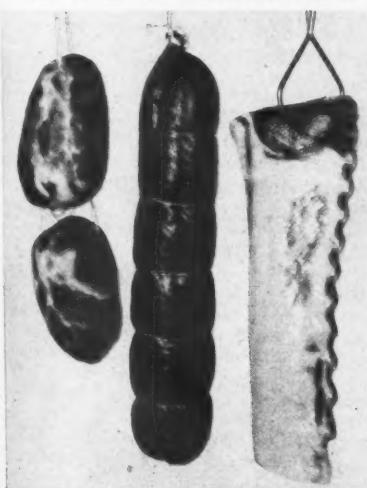


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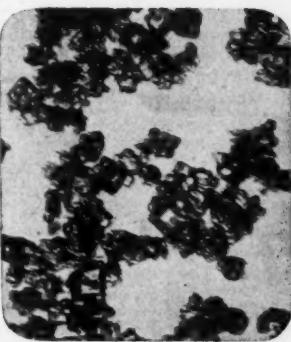
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HIDES AND SKINS

Moderate movement of about 30,000 packer hides—Heavy cows seasonably $\frac{1}{2}$ c off—River light cows active and steady with few northerns included—Other descriptions dull—Packer calf active at $\frac{1}{2}$ c off.

Chicago

PACKER HIDES.—There was moderate scattered trading in the packer hide market throughout the week, a total of a little over 30,000 hides of mostly Dec. take-off being reported. Heavy native cows sold off $\frac{1}{2}$ c, the usual adjustment in price at this season to bring the winter hides down to a parity with branded cows. A car native steers moved early at steady price, while the bulk of the activity was in River point light native cows, with a few northerns included, at steady prices.

River point light cows are wanted, and there is inquiry for extreme light native steers which are scarce, but other descriptions are rather druggy and offered at steady prices. However, the activity during the past three weeks has left packers in a comfortable position and the payment of prices for Dec. hides steady with those paid earlier for the more desirable Nov. take-off is actually equivalent to a slight advance, quality considered.

Activity in hide futures was below the recent average, with prices moving in a narrow range and currently 3 points higher than last Friday for Dec. and 10@12 points lower for the distant months. The proposal of the consumer division of the defense commission that composition soles be used on part of the army's purchases of shoes has left some uncertainty in the minds of sole leather interests.

One packer sold 900 native steers early this week at 13c, steady with price paid in a large way previous week; more offered. Inquiries for extreme light native steers, but scarce and packers talking $\frac{1}{2}$ c, last paid price.

Branded steers have been quiet and available at last paid prices. Butt branded steers moved in a good way last week at 13c for Nov.-Dec. take-off, Colorados at $12\frac{1}{2}$ c, and a few heavy Texas steers at 13c; light Texas steers are nominal at 12@12 $\frac{1}{2}$ c, top last paid; extreme light Texas steers sold previous week at 13c.

Packers sold a total of 6,300 Dec. heavy native cows at $12\frac{1}{2}$ c, or $\frac{1}{2}$ c down from last trading price. A total of 2,000 northern point light native cows sold at 13c, steady with price paid for 5,000 Nov. take-off at end of last week; 1,500 Cedar Rapids take-off sold at $13\frac{1}{2}$ c; River point light native cows were popular, a total of 17,200 being reported at $13\frac{1}{2}$ c, steady. Branded steers moved in a good way last week at $12\frac{1}{2}$ c.

Bulls sold in a good way last week

at $8\frac{1}{2}$ c for natives and $7\frac{1}{2}$ c for brands; more available.

The preliminary estimate by the Tanners' Council placed Nov. shoe production at about 30,000,000 pairs, or about 6.6 percent under Nov. 1939; based on manufacturers' schedules, Dec. production it is thought will run around 30,000,000 pairs also, or possibly 4.6 percent over Dec. 1939.

Withdrawals from Exchange warehouses during first 17 days of Dec. totalled 40,724 hides, compared with 43,561 for same period in Nov. Warehouse stocks on Dec. 17th were down to 377,670 hides, plus 2,897 pending certification.

OUTSIDE SMALL PACKER.—Market on outside small packer all-weight natives is quoted usually $12@12\frac{1}{2}$ c, selected, with brands $\frac{1}{2}$ c less, although some quote in a range of $\frac{1}{2}$ c less. Some 48 lb. avge. Dec. stock is offered at 12c, selected, f.o.b. outside point, with an early bid of $11\frac{1}{2}$ c later advanced to $11\frac{1}{4}$ c. Lighter average stock is said around $12\frac{1}{4}$ c, for Dec. take-off. Very little offered dating earlier than late Nov., as the better productions moved earlier.

PACIFIC COAST.—The Coast market has been quiet since Nov. hides sold in a good way several weeks back at 11c, flat, f.o.b. shipping points; most of Nov. production has moved.

FOREIGN WET SALTED HIDES.—The South American market has been kept well sold up recently, as seasonal quality improves, with British buyers furnishing the bulk of the interest, and holdings are thought to be rather light. Argentine frigorifico standard steers last sold at 95 pesos, equal to $14\frac{1}{2}$ c, c.i.f. New York, previous week. Reject heavy steers last sold at 86 pesos or about 13c, standard cows at 85 pesos or $12\frac{1}{2}$ c, and extremes at $14\frac{1}{2}$ c.

COUNTRY HIDES.—The country market has been rather dull this week, with buyer interest in tanner selections somewhat limited. A bid to test the market resulted in the purchase of couple cars 47 lb. avge. untrimmed all-weights at $10\frac{1}{2}$ c, flat, del'd Chgo., with the bid later lowered to $10\frac{1}{4}$ c. Heavy steers and cows sold early at $8\frac{1}{2}$ c, flat, trimmed, and more reported available. Buff weights quiet and trimmed stock quoted around 11c, selected, some quoting $11@11\frac{1}{4}$ c nom. Demand is less active for trimmed extremes, with offerings rather light; quoted around $12\frac{1}{2}$ c, selected. Couple lots of country bulls sold at 6c. Glues quoted around $7\frac{1}{2}$ @8c. All-weight branded hides listed $8\frac{1}{2}$ @9c flat.

CALFSKINS.—Packer calfskins were active at $\frac{1}{2}$ c decline for both heavies and lights. One packer sold 3,500 Nov. lights under $9\frac{1}{2}$ lb. early this week at 22c, and 1,400 Nov. Milwaukee all-weights 15 lb. and down at 23c. This was followed by the sale of 4,000 Nov.-

Dec. St. Louis heavies $9\frac{1}{2}/15$ lb. at 27c; 5,000 Nov. River point heavies at $25\frac{1}{2}$ c; and 6,000 Nov.-Dec. lights at 22c. Later, one packer sold 4,000 and another 5,000 Dec. River point heavies at $25\frac{1}{2}$ c. One lot of 1,400 Dec. Oklahoma City southern calf sold at 20c.

A car of Chgo. city 8/10 lb. calfskins was reported early this week at 19c, and other trading is thought to have transpired this basis; the 10/15 lb. are thought to have sold recently at 23c and this figure has been asked, although indications are that some are available at $22\frac{1}{2}$ c, with 22c bid at the moment. Straight countries quoted around $14@14\frac{1}{2}$ c flat. Bid of \$1.30 was declined for Chgo. city light calf and deacons, asking \$1.37 $\frac{1}{2}$.

KIPSKINS.—Packers are generally well sold to end of Nov. on kipskins, except for a few Oct. forward brands, and one packer is sold into Dec. on native kips at some points. Market quoted unchanged in the absence of further trading this week. Last sales were at 20c for northern natives and 18c for southern over-weights, with southerns at a cent less; brands nominal around 16c.

Chicago city kipskins have been quiet since sales were made couple weeks back at $18\frac{1}{2}$ c; some quoting $18@18\frac{1}{2}$ c nom. at present. Straight countries quoted around $13\frac{1}{2}$ c flat.

Another packer sold 2,000 Dec. regular slunks at end of last week at steady price of 85c.

HORSEHIDES.—The market has quieted on horsehides but offerings are moderate and apparently firmly held, earlier trading having kept market well sold up. Good city renderers, with manes and tails, quotable \$6.10@6.25, selected, f.o.b. nearby shipping points; ordinary trimmed renderers \$5.90@6.00, del'd Chgo., some quoting 5@10c higher; mixed city and country lots around \$5.50, Chgo.

SHEEPSKINS.—Dry pelts seasonably quiet and quoted around $20@21$ c per lb., del'd Chgo., for full wools. Packer shearlings quoted fully steady at \$1.65@1.70 for No. 1's, \$1.15@1.20 for No. 2's and 70@75c for No. 3's, depending upon the varying quality of the small lots coming out at present. One packer reports moving a car No. 2's this week at steady price of \$1.15. Pickled skins quoted \$5.50 per doz. for late Dec. skins, which are running rather heavily to black cockle, although one car was reported late last week of early Dec. take-off at \$5.75, and a part-car at \$5.87 $\frac{1}{2}$. The market is not very well defined on packer wool pelts, due to lack of confirmation as to prices on recent sales by outside mid-west packers; some quote \$2.40@2.55 per cwt. liveweight basis on recent easiness in the wool market. Outside small packer pelts quoted \$2.20@2.30 per cwt. liveweight basis.

New York

PACKER HIDES.—Native steers last sold in the New York market at $13\frac{1}{2}$ c for Dec. take-off and $14\frac{1}{2}$ c for

Nov. Couple cars Nov. branded steers reported early at 13c for butts and 12½c for Colorados, and one packer sold two cars Dec. Colorados at 12½c.

CALFSKINS.—No trading by either collectors or packers has come to light so far this week in the eastern calfskin market but the market is easier following recent action in the West. Collectors last sold 4-5's at \$1.35; 5-7's quoted around \$1.65; 7-9's around \$2.40; 9-12's around \$3.50@\$3.60, pending trading. Last sale by packers was at \$4.00 for 9-12's.

NEW YORK HIDE FUTURES

Monday, Dec. 16.—Close: Dec. 12.95 b; Mar. 12.63@\$12.65; June 12.42; Sept. 12.32@\$12.40; Dec. (1941) 12.27 n; 70 lots, 2 to 7 lower.

Tuesday, Dec. 17.—Close: Dec. 12.96 @13.00; Mar. 12.65; June 12.43@\$12.49; Sept. 12.33 n; Dec. (1941) 12.28 n; 30 lots; 1 to 2 higher.

Wednesday, Dec. 18.—Close: Dec. 12.94@\$12.95; Mar. 12.55@\$12.57; June 12.35@\$12.40; Sept. 12.25 b; Dec. (1941) 12.20 n; 92 lots; 2 to 10 lower.

Thursday, Dec. 19.—Close: Dec. 13.00 @13.07; Mar. 12.61; June 12.37@\$12.43; Sept. 12.27 n; Dec. (1941) 12.22 n; 79 lots; 2@6 higher.

Friday, Dec. 20.—Close: Dec. 12.95; Mar. 12.50; June 12.27@\$12.30; Sept. 12.17n; Dec. (1941) 12.12n; 141 lots.

COTTONSEED PRODUCTS EXPORTS AND IMPORTS

Exports and imports of cottonseed products for three months ending October 31, 1940:

Exports:	1940	1939
Oil, crude, lbs.	131,204	2,190,349
Oil, refined, lbs.	3,475,851	4,494,360
Cake and meal, tons.	337	4,328
Linters, running bales...	9,776	94,209

Imports:	1940	1939
Oil, crude, lbs.	3,273,888	3,455,948
Oil, refined, lbs.	9,014	45
Cake and meal, tons.	47,524	14,524

*No oil was imported during November.

STOCKERS AND FEEDERS

Stocker and feeder shipments received in Corn Belt states in November:

	Cattle and Calves	
Nov., 1940	1939	
Stockyards	124,697	183,310
Direct	70,844	93,119
Total, November	195,541	276,429
Total, 11 mos.	1,487,546	1,440,857
Stockyards	99,811	160,893
Direct	86,058	85,866
Total, November	185,864	246,759
Total, 11 mos.	2,674,571	2,481,162

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to December 14, 1940: To the United Kingdom, 144,220 quarters. A week ago, 14,872 quarters.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Lard rallied sharply on increased outside demand and short covering packers, and warehouses were taking nearby, with firmness in grain helpful. Moreover, sentiment was more bullish on Department of Agriculture's forecast of good domestic demand and likelihood of fairly sharp hog price advance during the latter part of this winter.

Cottonseed Oil

Cotton oil rallied 20 points from week's lows on buying and covering. Firmness in crude was mainly due to better lard market and government inquiries for shortening for the Navy and relief. Southeast and Valley crude, 4½c lb. sales; Texas 4.60@\$4.67½c lb.

Quotations on bleachable cottonseed oil at close of New York market Friday were: Jan. 5.88@\$5.90; Mar. 5.90@\$5.93; May 6.00@\$5.99x; July 6.05@\$6.06; 118 sales; closing barely steady.

Tallow

New York extra tallow, 4½c lb.

Stearine

Stearine was quoted 5½c lb.

Friday's Lard Markets

New York, December 20, 1940.—Prices are for export. Lard, prime western, 5.00@\$5.10c; middle western, 4.90@\$5.00c; city, 4%@\$4½c, refined continent, 6½c; South American, 6½c; Brazil kegs, 6½c; shortening, 8c.

Watch The Markets!

It's just as important to know the market when prices are high as when they are low. It is vital to know the market when prices are fluctuating up or down.

A car of product sold at 34c under the market costs the seller \$37.50; at 34c under he loses \$75.00; at 34c under he loses \$150.00; at 1c under he loses \$300.00.

The same is true of BUYERS of carlot product. If they pay over the going market they stand to lose similar amounts.

THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE gives an exact reflection of the market and the market prices on each of the full trading days of the week.

For full information, write THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Dec. 20, 1940, with comparisons:

	PACKER HIDES	
Week ended Dec. 20	Prev. week	Cor. week, 1939
Hvy. nat. strs.	@18	@13
Hvy. Tex.	strs.	@18
Hvy. butt brnd'd strs. @18	@13
Hvy. Col. strs.	@12½	@12½
Ex-light Tex. strs. @13	@13
Brnd'd cows.	@12½	@12½
Hvy. nat. cows.	@12½	@12½
Lt. nat. cows.	13 @13½	13 @13½
Nat. bulls.	8 @8½	8 @8½
Brnd'd bulls.	7 @7½	6 @6½
Calfskins.	22 @22	22½ @22½
Kips, nat.	20 @20	20 @20
Kips, ov-wt.	18 @18	18 @20
Kips, brnd'd.	16n @16n	18 @18½
Slunks, reg.	85 @85	85 @110
Slunks, hrs.	55 @55	55 @55

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts....	12 @12½	12 @12½	13½ @14½
Branded....	11½ @12	11½ @12	13½ @13½
Nat. bulls....	7 @7½	7 @7½	9½ @10
Brnd'd bulls....	7 @7	7 @7	9 @9½
Calfskins....	19 @23	19 @23	22 @23
Kips....	18 @18½	18 @18½	18½ @19
Slunks, reg....	75 @80n	75 @80n	100 @100
Slunks, hrs....	50n @50n	50n @50n	50 @50

COUNTRY HIDES

Hvy. steers...	@8½	8½ @9	10½ @11
Hvy. cows...	@8½	8½ @9	10½ @11
Bulls....	11 @11½	10½ @11	12½ @13
Extremes....	@12½	12½ @18	14½ @15
Bulls....	6 @6	6 @6	8 @8
Calfskins....	14 @14½	14½ @14½	16½ @16½
Kipskins....	13 @13½	13 @13½	15½ @16½
Horsehides....	5.50 @6.25	5.40 @6.25	4.60 @5.30

SHEEPSKINS

Pkr. shearlgs.	1.65 @1.70	1.60 @1.70	1.35
Dry pelts....	20 @21	21 @22	17½ @18

CHICAGO COTTON OIL

Monday, Dec. 16.—Close: B.P.S. Dec. 5.65; Jan. 5.62; Mar. 5.70; May 5.75; July 5.83; cash close 5.75, all ax.

Tuesday, Dec. 17.—Close: B.P.S. Dec. 5.65 ax; Jan. 5.62 ax; Mar. 5.70 ax; May 5.75 ax; July 5.83 ax; cash close 5.75 ax.

Wednesday, Dec. 18.—Close: B.P.S. Dec. 5.70 b; Jan. 5.70 b; Mar. 5.73 b; May 5.79 b; July 5.88 b; cash close 5.75 ax.

Thursday, Dec. 19.—Close: Dec. 5.70 b; Jan. 5.70 b; Mar. 5.76 b; May 5.80 b; July 5.91 b; cash close 5.75 ax.

Friday, Dec. 20.—Close: B.P.S. Dec. 5.70b; Jan. 5.71b; Mar. 5.81b; May 5.90b; July 6.00b; cash close 5.75ax.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended December 14, 1940, were 4,926,000 lbs.; previous week 5,538,000 lbs.; same week last year 5,727,000 lbs.; Jan. 1 to date, 235,182,000 lbs.; same period last year, 230,687,000 lbs.

Shipments of hides from Chicago for week ended December 14, 1940, were 6,980,000 lbs.; previous week 6,023,000 lbs.; same week last year 5,857,000 lbs.; Jan. 1 to date, 270,086,000 lbs.; same period last year, 253,772,000 lbs.

Inspected Slaughter for November, Eleven Months

Volume of hogs slaughtered during November was 982,045 head greater than in November, 1939, and cattle volume was up 46,286 head from the 1939 level. The hog kill in October and November was the greatest for any year of the past ten; it was considerably above the level of the predrought years.

November slaughter, compared with November totals for other years, follows:

	Cattle	Hogs	Sheep
1940	883,597	5,418,844	1,462,162
1939	837,311	4,436,799	1,468,501
1938	858,187	3,913,289	1,452,869
1937	855,835	3,294,747	1,321,269
1936	988,167	4,291,655	1,462,746
1935	955,694	2,421,898	1,406,985
1934	897,062	4,311,939	1,328,869
1933	777,005	4,501,047	1,355,930
1932	627,328	3,778,183	1,338,485
1931	614,208	4,217,819	1,505,120
1930	605,048	4,023,718	1,306,482

Number of animals processed under federal inspection during the first eleven months of 1940, by classes:

	Cattle	Hogs	Sheep
January	827,348	5,355,783	1,598,193
February	715,118	4,277,212	1,312,541
March	721,035	3,981,165	1,285,580
April	73,770	3,810,029	1,344,477
May	795,807	3,800,182	1,426,186
June	737,974	3,886,395	1,277,523
July	821,795	3,218,904	1,447,528
August	842,129	3,044,710	1,488,829
September	811,567	3,168,454	1,468,677
October	968,135	4,482,818	1,734,137
November	883,597	5,418,844	1,462,162
Total	8,898,403	44,334,504	15,935,855

Total slaughter for the first eleven months of 1940, compared with the cor-

responding period in recent years:

	Cattle	Hogs	Sheep
1940	8,898,403	44,334,504	15,935,855
1939	8,672,995	36,131,404	15,682,332
1938	8,018,470	31,840,331	15,712,714
1937	9,210,109	27,683,684	15,867,333
1936	9,984,756	31,373,868	15,642,746
1935	8,773,657	23,182,772	16,275,534
1934	9,149,966	30,679,499	14,761,569
1933	7,934,506	42,695,851	15,963,435
1932	7,058,347	40,661,374	16,634,745
1931	7,241,882	38,385,351	16,490,027
1930	7,478,817	39,619,092	15,275,154

Meat and Vitamins

(Continued from page 12.)

tively quantitative standing by the use of words then current among nutrition authorities. Furthermore, the accuracy and truthfulness of these charts were attested by the seal of approval of the American Medical Association. The vitamin chart is reproduced on page 12 in a slightly modified form with the pictures of the foods omitted and only a few non-meat foods included. The Board's most up-to-date quantitative chart was illustrated in the first article of this series.

This table shows clearly how the position of meat had improved. There were still unsatisfactory spots in the table, especially in the vitamin A column. Work on the vitamin D content of meats and edible glands also appeared desirable. Since this time (1934) the really quantitative and chemical era of the vitamins has been ushered in, as will be shown in the next article.

LIVESTOCK AT 65 MARKETS

November receipts, local kill, shipments, as reported by U. S. Agricultural Marketing Service:

	CATTLE		Shipments
	Receipts	slaughter	Shipments
Nov., 1940	1,289,616	677,674	611,326
Nov., 1939	1,299,944	644,809	666,587
Nov. 5-yr. av.	1,413,058	733,504	675,587
11 mos., 1940	12,935,373	7,122,078	5,689,634
11 mos., 1939	12,920,448	7,091,582	5,656,576

CALVES

	Local	Shipments
Nov., 1940	578,442	299,525
Nov., 1939	612,318	325,624
Nov. 5-yr. av.	618,484	364,842
11 mos., 1940	5,818,942	3,322,472
11 mos., 1939	6,131,812	3,562,844

HOGS

	Local	Shipments
Nov., 1940	3,594,667	2,681,730
Nov., 1939	2,849,268	2,177,303
Nov. 5-yr. av.	3,519,516	2,825,598
11 mos., 1940	30,760,283	22,430,356
11 mos., 1939	24,643,809	18,155,957

SHEEP AND LAMBS

	Local	Shipments
Nov., 1940	1,776,172	908,877
Nov., 1939	1,923,590	959,258
Nov. 5-yr. av.	1,907,028	980,086
11 mos., 1940	21,156,628	10,588,470
11 mos., 1939	22,803,542	11,263,329

CHAIN STORE SALES

An increase of 24.43 per cent in sales has been reported by Jewel Tea Co., Inc., as sales for the four weeks ended November 30 amounted to \$2,605,381, against \$2,093,908 for the same period last year. For the 48 weeks ended November 30, sales totaled \$26,601,174, a gain of 17.24 per cent from \$22,690,282 in 1939.

"BOSS" JERKLESS HOG HOISTS

play an important part in the simplicity and successful operation of most of the hog killing plants in the United States.

These hoists lift the hogs from the shackling pen and deposit them onto the bleeding rail without a jerk or miss. An innovation when first introduced, this type of hoist is now firmly established as the proper means for conveying hogs to be slaughtered.

Another "Boss" that gives Best Of Satisfactory Service

THE CINCINNATI BUTCHERS' SUPPLY CO.

General Office: Blade & Helen Sts. off 5600 Vine

Factory: P. O. Box D, Elmwood Place Station, Cincinnati, Ohio

824 Exchange Ave., U. S. Yards, Chicago, Ill.



CUT GRINDING COSTS WITH STEDMAN 2-STAGE Grinders

SECURE more uniform grinding of packing house by-products—save power—reduce maintenance expense. Instant accessibility saves cleaning time. Nine sizes: 5 to 100 H.P., capacities 500 to 20,000 lbs. per hour. Write for catalog No. 302.

Builders of Dependable Machinery Since 1874

STEDMAN'S FOUNDRY & MACHINE WORKS
504 Indiana Ave.—INDIANA, U. S. A.

THE DIAMOND HOG

REQUIRES LESS H. P.



for REDUCING
EDIBLE MEATS - FATS - SCRAPS
MEATS - BONES - CRACKLINGS
HEADS - OFFAL - CARCASS
TANKAGE - VISCERA
TO UNIFORM FINENESS
CUTS COSTS OF
REDUCTION - COOKING - DRYING
RENDERING - HASHING

SAVES

POWER-STEAM-LABOR-TIME
Used in Packing - Sausage - Margarine - Game
Fertilizer - Soap - Dye Food Plants
Sizes for capacities of 4000 to 60000 lbs. per
hr. Write for bulletins and prices

DIAMOND IRON WORKS INC.

AND THE MAHR MANUFACTURING CO. DIVISION

MINNEAPOLIS, MINNESOTA, U. S. A.

Swift Annual Report

(Continued from page 9.)

taxes as of October 26, 1935, as a reserve against possible liability for this tax. No tax has yet been assessed, and developments during the past year have been interpreted as supporting the company's position that no tax liability exists. This item was transferred from the current liabilities section to the reserve section pending final determination.

Claims under Title VII of the revenue act of 1936, for refund of processing taxes borne by the company, are also still being audited. The claims have not been taken into account on the books of the company, as the amount recoverable has not been determined.

In his report to shareholders, John Holmes, Swift & Company president, said:

Hog Volume Greater

"The increase in tonnage was about in proportion to the change in national livestock production. Cattle, calves, and lambs were marketed in about the same numbers as a year ago; the increase therefore was caused almost entirely by the expansion of approximately 20 per cent in the number of hogs marketed.

"Changes in the demand for most of our products are closely tied to changes in consumer buying power, and this in turn is pretty well measured by changes in industrial payrolls. The increases occurring in employment and payrolls, especially in recent months, have stimulated the demand for meats, although the large total supplies available did much to meet this demand without important price advances."

The distribution of the average Swift sales dollar in 1940 was similar to the distribution in other years. Mr. Holmes said that 74.5 cents went to livestock and poultry producers, 12.2 cents to

plant and office employees, 12.3 cents for freight, bond interest, taxes, rent, communications, supplies and depreciation; 1 cent out of the dollar was available for earnings.

Pointing out how some expenses have increased, Mr. Holmes declared:

"It is necessary that income from sales exceed the cost of livestock and other raw materials by a sufficient margin to cover all operating expenses, taxes, depreciation, etc., before any income is available as earnings to the shareholders' investment. These numerous expenses have been increasing in recent years as wage rates have risen, additional taxes imposed, etc. In the matter of taxes alone, the amount paid directly by Swift & Company has more than trebled over the past ten years; while the increase in indirect taxes, which are included in the costs of products and services we buy, would add still further to this increase."

"We are informing you of this because, while we recognize that increasing costs of government must inevitably result in higher taxes, it is a subject of interest to all citizens, whether shareholders or not. The government indebtedness of this country is increasing. I believe each of us is willing to carry his share of current expenditures, so that our children and our children's children will not inherit a debt-staggered government. The solution does not lie in reducing current taxes, but in the elimination of unnecessary expenditures. As necessary expenditures for defense purposes increase, it is to be hoped that ways will be found for reducing other less necessary expenses."

"Earnings on shareholders' investment are only available from net profits after taxes."

President Holmes evaluated company-employee relations as cordial and mutually satisfactory. He told stockholders about the wage and hour test suit in

which the company is now involved, and described new products.

A. E. Hunt and O. E. Jones, both vice presidents of Swift & Company, will be nominees to fill two new seats on the board of directors at the annual meeting of shareholders on January 16, Mr. Holmes announced.

Consolidated income statement of Swift & Company (consolidating all wholly-owned domestic and Canadian subsidiaries) for the period from October 28, 1939 to October 26, 1940:

CONSOLIDATED INCOME STATEMENT

Sales	\$ 771,573,482
Cost of sales and service, including transportation, but excluding charges below	691,986,754
	\$ 79,586,728
Selling, branch house, advertising, general and administrative expenses	\$ 49,265,178
Depreciation and depletion	6,688,341
Taxes (other than income)	7,973,452
Contribution to pension trust	2,111,655
Provision for doubtful accounts	550,532
	66,584,158
Operating income	\$ 13,002,570

Other income:

Dividends received—	
From subsidiaries—not consolidated:	
Domestic	\$ 1,938,984
British, to extent earned in current year	917,168
From miscellaneous securities	92,704
	\$ 2,948,604
Interest from miscellaneous securities, etc.	231,103
Miscellaneous—net	12,541
	3,192,448

\$ 16,195,013

Interest charges:

On funded debt, including amortization of expense on first mortgage bond issue	\$ 1,896,705
Other interest	16,973

1,413,673

Special credit:

Special distribution by mutual casualty company	357,014
	\$ 15,138,354

Special debits:

Loss on sale, dismantling and retirement of fixed property—net	\$ 216,853
Loss on sale of securities—net	9,023
Loss on foreign exchange	8,144
Provision for losses on miscellaneous security investments	680,000
Writing off intangible assets contained in acquisition of properties	30,886
	944,706

\$ 14,193,648

Provision for federal and Canadian income taxes	3,010,164
Balance for year carried to earned surplus account	\$ 11,183,484

EARNED SURPLUS ACCOUNT

Surplus, October 28, 1939	\$ 81,789,641
Balance of net income for year as above	11,183,484

\$ 92,973,125

Four dividends of 30c paid	7,105,020
	\$ 85,868,105

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Surplus, October 28, 1940	\$ 86,270,041
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Packaging Experts Forecast New Materials, Applications

A PROPHETIC picture of packaging, packing and shipping methods of the future was drawn recently by 24 authorities in a symposium conducted by the American Management Association in connection with organization and program activities of the 1941 Packaging Exposition and Conference to be held in Chicago from April 1 to 4.

A remarkable unanimity characterized the crystal gazing of the authorities, each of whom outlined his prophecy independently and without collaboration with other members of the council. A number of these opinions of future developments will be of considerable interest to packers and sausage manufacturers.

In the field of unit packaging the following developments were foreseen:

The rise of transparent packaging to a dominant position, particularly in the direction of visible windows and open tops for opaque packages and the development of new transparent packaging materials having significant properties.

Greater Use of Plastics

Greatly increased use of plastic materials of all types, both transparent and opaque, providing plastic containers for a broad range of products now restricted to metals and glass, with the plastic milk bottle a probability within ten years. Also, the development of automatic machinery to make boxes and packages from rigid transparent plastic sheets and the concurrent development of an absolutely moistureproof plastic sheet, making for broad utility of this type of container.

Increased use of thermoplastics, both as adhesives and coatings, providing many new functional as well as decorative characteristics.

Increasing simplification of packages, with heightened use of modern design and unusual color combinations, better printing and lithography.

An increase in the use of small unit packages inside of the larger, regular package, particularly for foods where freshness is a primary consideration.

The rise of a larger market for cooked foods sterilized under heat and pressure in a transparent package, particularly if a war shortage of tin stimulates government activity to develop a substitute material; a similar heightened use of transparent moistureproof envelopes.

Also, because of restricted tin supply, the development of new and inexpensive protective coatings for sheet metal which will permit rapid soldering and will not embrittle the base plate. Concurrently, the use of aluminum coated

steel plate for deep drawing in metal packages.

Perfection of an inexpensive packaging material impervious to insects.

Progress in packages and packaging materials with ease of consumer use as the objective, especially in the development of means of making packages easier to open and, once opened, of maintaining the original condition of the product.

The greater use of reuse packages and utility packages which will serve in the home after having served as a container.

Advances in informative labeling, enabling the consumer to make an intelligent decision prior to purchasing and telling her how to use the product after purchase.

In the field of packing and shipping, the next ten years promise radical im-

provements, in the belief of those participating in the symposium. The outstanding developments predicted by the experts include:

Marked progress in reducing absorption of water vapor by paperboard and linings and the development of moistureproof and airtight linings for shipping cases.

One authority believes that the economy of fibreboard containers will influence transportation media to the extent of bringing about conditioning of refrigerator cars, cold storage warehouses and holds of ships to permit further use of these containers. In air freight, he foresees even greater possibilities, pointing out that "if perishable commodities take to the air, the high speed movement will eliminate the necessity for expensive refrigeration and conditioning, will permit a longer ripening period for fruits and vegetables, and will bring these products to market in peak condition."

Although several predicted extension of the use of strong corrugated boxes, strengthened by the use of steel strapping, at the expense of wooden cases, one expert envisaged "some notable additional development of new machin-



MEAT BOARD'S 1941 MEAT RECIPE BOOK

This attractive new 1940 meat recipe book, published by the National Live Stock and Meat Board, Chicago, is entitled "Medley of Meat Recipes" and is just off the press. The book is 5 1/4 x 7 3/4 in. and the cover is in full color. The book is available to the meat trade in quantity lots at actual cost of production. Ample space is provided on the front cover for a promotional message.

ery for the manufacture of wooden containers."

There was universal agreement that the future will witness the development of lighter weight cases with greater strength, rigidity and carrying qualities, with a concomitant decrease in the use of straw, excelsior, shredded paper and similar packing materials.

Plastic Shipping Container

The probable development of a plastic container to compete with the corrugated container was suggested by one authority, who expressed the belief that the development of such a container would accelerate further improvements in the corrugated container.

A far more extensive and effective use of the shipping container's surfaces for advertising the product it holds was predicted by one authority, who pointed out that today less than 10 per cent of shipping containers are effectively employed for advertising.

Defense was envisaged as an influence in shipping, in the belief that super highways, built as part of the network of national defense, will invite such an abundance of truck transportation that the truck industry will be subject to widespread rate changes, and these in turn will affect the railroad rate structure.

Another participant in the symposium foresees the increased use of trucks for l.c.l. shipments.

Further standardization also is seen in shipping containers.

Members of the Packaging Council of the American Management Association who participated in the symposium included Arthur S. Allen, color engineer; Harry J. Bettendorf, fibre containers; C. M. Bonnell, jr., president, Bonnell Publications, Inc.; Dr. L. V. Burton, editor, *Food Industries*; T. A. Carlson, senior engineer, Forest Products Laboratory, U. S. Department of Agriculture; A. B. Clunan, manager packaging sales, Pliofilm sales department, Goodyear Tire & Rubber Co., Inc.; C. A. Breskin, publisher, *Modern Packaging*; W. F. Coudray, operations manager, Kaufmann Department Stores, Inc.; George S. Denning, vice president and sales director of W. C. Ritchie and Company.

Experts Participating

W. F. Deveneau, sales promotion mgr., National Folding Box Co.; Frank B. Fairbanks, secretary-treasurer, Horix Manufacturing Co.; Joseph Givner, assistant to vice president in charge of Merchandising, Sears, Roebuck & Co.; Sylvan Hoffman, president, Shipping Management, Inc.; H. J. Higdon, advertising manager, Phoenix Metal Cap Co.; H. H. Jones, sales manager, waxed paper division, Kalamazoo Vegetable Parchment Co.; W. D. Kimball, first vice president, Standard-Knapp Corp.

H. H. Leonard, president, Consolidated Packaging Machinery Corp.;

Stanley W. MacKenzie, division purchasing agent, mechanical goods division, United States Rubber Co.; G. A. Mohlman, vice president, Package Machinery Co.; Don L. Quinn, president, Don L. Quinn Co.; W. L. Romney, general supt., Procter & Gamble Co.; L. B. Steele, asst. director of sales, E. I. du Pont de Nemours & Co., Inc.; E. A. Throckmorton, general manager, sales promotion, Container Corp. of America; J. R. Turnbull, sales promotion and advertising manager, plastics division, Monsanto Chemical Co.

GIFT HAMS ON PAGE ONE

Following its customary practice of page one newspaper advertisements, the James Henry Packing Co., Seattle, Wash., ran a two-column, 5-inch ad in the December 18 issue of the Seattle *Post-Intelligencer* for its Diamond H ham in special holiday wrap. Featuring a large illustration of the product, the advertisement utilized a solid black background for maximum attention value.

In addition to the advertisement itself, the company carried the gift ham promotion further by pre-printing dummy first pages with the ad in position and distributed them as a mailing piece. These prints carried the headline: "Diamond H Ham to Be Advertised on Page One; James Henry Promotes Gift Ham Idea."

OLD PLANTATION SEASONINGS Its Flavor Sells Sausage

BLENDED TO FIT YOUR PRODUCT—NATIONALLY USED
IN LEADING SAUSAGE PLANTS—SAMPLES ON REQUEST

Exclusive MANUFACTURERS

A. C. LEGG PACKING CO., Inc., BIRMINGHAM, ALA.

C. ROBERT MOULTON
CONSULTING CHEMIST
MEAT PACKING PROBLEMS
AND RELATED FIELDS

5712 KENWOOD AVENUE
CHICAGO, ILLINOIS

Supreme
IN CHICAGO
World's Tallest Hotel
Offers You Everything
LEONARD HICKS
Managing Director
MORRISON HOTEL
CHICAGO

LIVESTOCK MARKETS

Weekly Review

Early 1941 Hog Runs Will Be Below 1940

LARGE-SCALE hog marketings in October and November, coupled with the slightly lighter weights of hogs slaughtered, indicate that farmers are marketing their spring pig crop earlier than usual, according to the U. S. Bureau of Agricultural Economics. This situation is expected to result in a greater, and perhaps earlier than usual, seasonal decrease in marketings during the late winter. Hog supplies during the second quarter of the marketing year (January-March) are expected to be materially smaller than a year earlier.

Hog marketings in the late spring and summer will reflect the substantial reduction in the 1940 fall pig crop, and if the 1941 spring pig crop is reduced, as now seems likely, hog supplies throughout 1941 will be materially smaller than in 1940.

Fewer Cattle on Feed

The total number of cattle fed during the 1940-41 feeding season will probably be somewhat larger than a year earlier. The total number fed in the Corn Belt will not differ greatly from a year earlier; an increase in feeding operations in the western Corn Belt will be about offset by a decrease in the eastern Corn Belt. The number of cattle fed in the western states, including Texas and Oklahoma, will be larger than a year earlier, however.

The number of lambs fed during the 1940-41 feeding season also will be larger than a year earlier. Practically all of the increase over last season will be in the western Corn Belt states; the number of lambs fed in the eastern Corn Belt may differ little from a year earlier, but lamb feeding operations in the western states and other states out-



GRAND CHAMPION CARLOAD OF HOGS AT INTERNATIONAL

Grand champion carload of 25 purebred Berkshire hogs at 1940 International were bought by Wilson & Co. at 10c per lb. They averaged 237 lbs. and were raised by Howard Charlot, Blair, Neb. These hogs represent the intermediate or meaty type preferred by the trade today, in view of the curtailed export lard and fat pork trade. Wilson & Co. again sold much of its pork from prize hogs to railroads and leading hotels, restaurants and retail meat markets.

side the Corn Belt will show a small decrease from 1939-40.

Because of exceptionally heavy marketing of hogs, volume of meat production under federal inspection during November was one of the largest on record for the month. Slaughter of cattle and calves fell off seasonally during November, but continued larger than a year earlier. Sheep and lamb slaughter declined sharply from October, but was little different from November last year. The continued increase in hog marketings raised inspected hog slaughter for November to 5.4 million head, the largest on record for the month. October was also record-breaking.

RECEIPTS AT CHIEF CENTERS

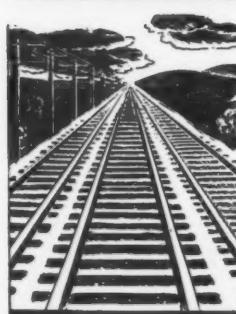
Receipts for week ended December 14:

At 20 markets:	Cattle	Hogs	Sheep
Week ended Dec. 14	188,000	648,000	232,000
Previous week	232,000	685,000	273,000
1939	194,000	583,000	259,000
1938	188,000	477,000	232,000
1937	217,000	516,000	257,000

At 11 markets:	Hogs
Week ended Dec. 14	561,000
Previous week	621,000
1939	520,000
1938	412,000
1937	456,000
1936	500,000

At 7 markets:	Cattle	Hogs	Sheep
Week ended Dec. 14	135,000	495,000	170,000
Previous week	182,000	535,000	186,000
1939	136,000	455,000	177,000
1938	125,000	355,000	152,000
1937	159,000	394,000	175,000
1936	141,000	433,000	169,000

KENNETT-MURRAY
LIVESTOCK BUYING SERVICE



The Right Track to Buying at a Profit

FORT WAYNE, IND. DETROIT, MICH.
DAYTON, OHIO OMAHA, NEB. LOUISVILLE, KY.
LAFAYETTE, IND. SIOUX CITY, IOWA
CINCINNATI, OHIO NASHVILLE, TENN.
INDIANAPOLIS, IND. MONTGOMERY, ALA.

Order Buyer of Live Stock
L. H. McMURRAY

Indianapolis, Indiana

FRANK R. JACKLE
Broker

Offerings Wanted of:
Tankage, Blood, Bones, Cracklings, Hoofs
405 Lexington Ave. New York City

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., Dec. 19, 1940.—At 16 concentration points and 10 packing plants in Iowa and Minnesota hog were steady to 15c higher. Loading continued fairly heavy but very much lighter than a week ago.

Hogs, good to choice:

160-180 lb.	\$4.80@5.75
180-200 lb.	5.60@5.80
200-300 lb.	5.85@6.00
300-330 lb.	5.65@5.90
330-360 lb.	5.50@5.75

Sows:

330 lbs. down	\$5.35@5.70
330-400 lb.	5.15@5.60
400-500 lb.	4.90@5.30

Receipts of hogs at Corn Belt markets for week ended with December 19, 1940:

	This week	Last week
Friday, Dec. 13	67,400	32,400
Saturday, Dec. 14	42,700	37,600
Monday, Dec. 16	56,000	74,800
Tuesday, Dec. 17	21,800	51,500
Wednesday, Dec. 18	62,800	46,600
Thursday, Dec. 19	43,800	46,000

NEW YORK LIVESTOCK

Livestock prices at New York, Wednesday, December 18, 1940, as reported by the U. S. Agricultural Marketing Service:

CATTLE:

Steers, medium, 1202-lb.	\$10.50
Cows, medium	8.25@7.25
Cows, cutter and common	5.50@6.00
Bulls, good	7.25@7.75
Bulls, medium	6.25@6.75

CALVES:

Vealers, good and choice	\$11.00@14.00
Vealers, common and medium	8.50@10.00
Calves, culs	5.00@7.00

HOGS:

Hogs, good and choice, 195-214-lb.	\$6.40@6.50
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LAMBS:

Lambs, good and choice	\$10.25
Lambs, common 57-lb.	7.00

Receipts of salable livestock at Jersey City public market for the week ended with December 13:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	2,066	1,852	164	634
Total, with directs	6,927	10,982	26,731	36,572

Previous week:

Salable receipts	2,302	1,533	267	1,670
Total with directs	7,211	9,533	28,680	41,527

*Including hogs at 41st street.

SOUTHEASTERN LIVESTOCK

Combined receipts of livestock, as reported by the Agricultural Marketing Service, at seven southern packing plants, for week ended Dec. 14:

	Cattle	Calves	Hogs
Week ended Dec. 14	2,517	708	35,840
Previous week	2,992	1,110	32,570
Same period 1939	2,398	940	30,274

Southeastern area slaughter hogs, bulk quotations, soft hog basis, Dec. 17:

Hogs, medium to choice:	
240 lbs. and over	\$5.25@5.50
180-240 lbs.	5.50@5.75
150-180 lbs.	5.25@5.50
130-150 lbs.	4.75@5.00

Sows, medium and good:	
240 lbs. and over	4.25@4.50
180-200 lbs.	4.50@4.75
150-180 lbs.	4.25@4.50

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Thursday, December 19, 1940, as reported by U. S. Department of Agriculture, Agricultural Marketing Service:

Hogs (soft & oily not quoted): CHICAGO NAT. STK. YDS. OMAHA KANS. CITY ST. PAUL

BARROWS AND GILTS:

Good-choice:	
120-140 lbs.	\$4.85@ 5.50
140-160 lbs.	5.35@ 6.00
160-180 lbs.	5.85@ 6.25
180-200 lbs.	6.10@ 6.35
200-220 lbs.	6.15@ 6.35
220-240 lbs.	6.20@ 6.40
240-260 lbs.	6.20@ 6.40
270-300 lbs.	6.15@ 6.35
300-330 lbs.	6.10@ 6.25
330-360 lbs.	6.00@ 6.15

Medium:

160-220 lbs.	5.65@ 6.15
250-500 lbs.	4.35@ 5.25

PIGS (Slaughter):

Med. & good, 90-120 lbs.	4.35@ 5.00
Med. & good, 90-120 lbs.	4.35@ 5.00

Slaughter Cattle, Vealers and Calves:

STEERS, choice:	
750-900 lbs.	12.50@14.00
900-1100 lbs.	13.25@14.50
1100-1300 lbs.	13.25@15.00
1300-1500 lbs.	13.50@15.00

STEERS, good:

750-900 lbs.	10.25@12.50
900-1100 lbs.	10.50@12.50
1100-1300 lbs.	10.50@12.50
1300-1500 lbs.	10.50@12.50

STEERS, medium:

750-1100 lbs.	8.25@10.50
1100-1300 lbs.	8.25@10.50

STEERS, common:

750-1100 lbs.	7.00@ 8.25
1100-1300 lbs.	7.00@ 8.25

STEERS, HEIFERS AND MIXED:

Choice, 500-750 lbs.	11.25@18.00
Good, 500-700 lbs.	9.00@11.50

HEIFERS:

Choice, 750-900 lbs.	11.25@18.00
Good, 750-900 lbs.	9.00@11.25
Medium, 500-900 lbs.	7.00@ 9.00
Common, 500-900 lbs.	6.00@ 7.00

COWS, all weights:

Good	6.75@ 7.50
Medium	6.00@ 6.75
Cutter and common	4.75@ 6.00
Canner	4.00@ 4.75

BULLS (Yigs. Excl.), all weights:

Beef, good	7.25@ 7.75
Sausage, good	7.25@ 7.00
Sausage, medium	6.50@ 6.25
Sausage, cutter and common	6.00@ 5.50

VEALERS, all weights:

Good and choice	10.00@10.75
Common and medium	7.50@10.00
Cull	6.00@ 7.50

CALVES, 400 lbs. down:

Good and choice	7.50@ 8.50
Common and medium	6.00@ 7.50
Cull	5.00@ 6.00

Slaughter Lambs and Sheep:

SPRING LAMBS:	
Good and choice	9.10@ 9.25
Medium and good	8.00@ 9.00
Common	6.75@ 7.75

YEARLING WETHERS (shorn):

Good and choice	7.75@ 8.40
Medium	6.75@ 7.75

EWES (shorn):

Good and choice	4.00@ 4.50
Common and medium	2.50@ 4.00

*Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days' wool growth quoted as shorn. *Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were 19,890 cattle, 2,449 calves, 63,669 hogs and 10,134 sheep.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended Dec. 13:

	Cattle	Calves	Hogs	Sheep
Los Angeles	5,034	2,297	2,338	2,170
San Francisco	835	40	2,250	2,900
Portland	2,300	160	4,400	3,125

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, December 14, 1940, as reported to The National Provisioner:

CHICAGO

Armour and Company, 12,619 hogs; Swift & Company, 10,208 hogs; Wilson & Co., 13,087 hogs; Western Packing Co., Inc., 3,201 hogs; Agar Packing Co., 7,268 hogs; shippers, 4,149 hogs; others, 42,871 hogs.

Total: 34,019 cattle; 4,326 calves; 93,403 hogs; 39,531 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,366	436	4,233	5,508
Cudahy Pkg. Co.	2,281	558	2,019	5,084
Swift & Company	1,737	391	2,853	4,190
Wilson & Co.	2,041	506	2,203	4,026
Indep. Pkg. Co.	300
Korablium Pkg. Co.	1,895	5,528	1,701
Others	3,965	201	2,615	5,254
Total	14,805	2,092	15,088	24,062

Not including 865 hogs bought direct.

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,887	10,911	4,844
Cudahy Pkg. Co.	3,720	7,258	5,462
Swift & Company	3,630	5,544	3,926
Wilson & Co.	1,354	5,528	1,701
Others	12,770

Cattle and calves: Eagle Pkg. Co., 5; Greater Omaha Pkg. Co., 98; Geo. Hoffmann, 34; Lewis Pkg. Co., 696; Nebraska Beef Co., 586; Omaha Pkg. Co., 221; John Roth, 95; South Omaha Pkg. Co., 701; Lincoln Pkg. Co., 227.

Total: 16,064 cattle and calves, 42,011 hogs and 15,933 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,620	1,539	16,747	3,076
Swift & Company	2,837	2,089	11,412	3,605
Hunter Pkg. Co.	1,488	78	8,363	839
Hill Pkg. Co.	2,967
Krey Pkg. Co.	2,476
Laclede Pkg. Co.	5,046
Sieloff Pkg. Co.	1,876
Shippers	4,545	1,629	13,590	583
Others	2,972	166	2,911	490
Total	14,462	5,501	65,370	8,593

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	1,501	367	13,027	6,345
Armour and Company	1,708	384	11,328	3,127
Others	1,334	172	1,939
Total	4,543	923	26,294	9,472

Not including 24,037 hogs and 1,889 sheep bought direct.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	2,138	87	13,817	5,082
Armour and Company	215	63	13,474	4,539
Swift & Company	1,883	79	7,986	4,067
Shippers	3,512	19	3,621	241
Others	246	7	137
Total	9,994	255	39,035	13,919

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,921	913	3,772	3,342
Wichita D. B. Co.	12
Dunn-Ostertag	98	215
Fred W. Dold & Sons	153	562
Sunflower Pkg. Co.	41	238
Pioneer Pkg. Co.	82
Keefe Pkg. Co.	17
Total	2,324	913	4,787	3,342

Not including 480 hogs bought direct.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	797	114	5,754	2,910
Swift & Company	705	146	4,649	684
Cudahy Pkg. Co.	641	91	2,877	1,553
Others	1,289	145	2,052	2,728
Total	3,432	496	15,332	7,875

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,299	842	2,696	1,595
Wilson & Co.	2,107	986	2,683	1,520
Others	247	7	1,229	52
Total	4,653	1,835	6,590	3,187

Not including 9,603 hogs bought direct.

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,452	1,352	11,936	2,207
Swift & Company	2,531	1,556	2,838	2,239
Blue Bonnet Pkg. Co.	126	36	1,198	5
City Pkg. Co.	101	5	898
Rosenthal Pkg. Co.	39	20	53	4
Total	5,249	2,969	16,923	4,455

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,539	3,140	31,276	5,922
Rifkin Pkg. Co.	830	47
Swift & Company	4,000	4,254	45,792	6,746
United Pkg. Co.	2,094	254
Cudahy Pkg. Co.	967	1,723
Others	2,146	448
Total	12,971	9,976	75,068	12,668

INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Kingan & Co.	1,872	485	30,346	1,341
Armour and Company	718	240	3,236
Hilgenhoff Bros.	10	1,435
Stunkel Bros.	189	34	650	18
Stark & Wetzel	71	62	499
Maass Hartman Co.	41	14
Shippers	3,021	1,994	30,368	9,796
Others	1,435	149	364	20
Total	7,357	2,982	67,040	11,175

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	20	231
E. Kahn's Sons Co.	797	185	4,623	369
Lohrey Packing Co.	2	388
H. H. Meyer Pkg. Co.	14	5,019
J. Schlachter	117	138	37
J. & F. Schroth P. Co.	12	3,726
J. F. Stegner Co.	396	176	6
Shippers	484	2,963
Others	1,467	660	1,023	268
Total	3,289	1,179	26,131	911

Not including 792 cattle, 6,488 hogs, and 47 sheep bought direct.

RECAPITULATION†

CATTLE

	Week ended Dec. 14	Cor. week, Dec. 14	Prev. week, Dec. 14	Year 1939
Cattle	34,019	43,727	32,100	1940
Calves	14,805	16,650	13,113	1939
Omaha*	16,054	17,883	16,000	1940
East St. Louis	14,462	20,289	14,837	1939
St. Joseph	4,543	7,269	5,018	1940
Sioux City	9,994	10,743	8,222	1939
Oklahoma City	4,653	6,428	4,091	1940
Wichita	2,324	6,448	6,126	1939
Denver	5,432	3,217	3,396	1939
St. Paul	12,311	16,893	11,191	1939
Milwaukee	3,963	4,992	3,947	1939
Indianapolis	7,357	7,057	6,672	1939
Cincinnati	2,289	4,176	3,968	1939
Ft. Worth	5,249	7,298	4,547	1939
Total	137,115	173,380	133,501	1939

HOGS

	Week ended Dec. 14	Cor. week, Dec. 14	Prev. week, Dec. 14	Year 1939
Chicago	93,403	89,400	90,989	1940
Kansas City	15,098	16,533	13,403	1939
Omaha	42,011	38,686	42,444	1939
East St. Louis	65,379	69,577	62,758	1939
St. Joseph	26,294	24,266	24,927	1939
Sioux City	39,035	38,914	39,954	1939
Oklahoma City	6,590	8,597	9,376	1939
Wichita	4,787	6,652	8,705	1939
Denver	15,332	16,926	8,003	1939
St. Paul	75,068	89,802	79,468	1939
Milwaukee	12,921	20,143	15,495	1939
Indianapolis	67,040	65,596	59,488	1939
Cincinnati	26,131	26,445	21,808	1939
Ft. Worth	16,923	11,145	7,524	1939
Total	506,002	522,982	484,342	1939

SHEEP

	Week ended Dec. 14	Cor. week, Dec. 14	Prev. week, Dec. 14	Year 1939
Chicago	39,531	40,202	44,913	1940
Kansas City	24,002	16,214	15,703	1939
Omaha	13,933	14,594	16,249	1939
East St. Louis	8,593	10,393	12,807	1939
St. Joseph	9,472	14,162	13,507	1939
Sioux City	13,919	13,887	13,757	1939
Oklahoma City	3,167	4,788	2,269	1939
Wichita	3,342	4,223	3,188	1939
Denver	7,787	12,631	11,910	1939
St. Paul	12,668	21,963	23,517	1939
Milwaukee	1,928	2,007	1,954	1939
Indianapolis	11,175	11,054	1,244	1939
Cincinnati	1,179	1,211	1,979	1939
Ft. Worth	4,455	6,073	5,454	1939
Total	157,299	173,206	179,529	1939

*Cattle and calves. †Not including directs.

HOG-CORN RATIO

The hog-corn ratio at Chicago for November, based on barrows and gilts, was 9.6 compared with 9 in October and 12.2 in November, 1939. Average price of barrows and gilts at Chicago in November was \$6.16 per cwt., and for corn was 64.5c per bu. In October, the hog price was \$6.35 per cwt., and corn was 64.3c per bu. In November, 1939, average price of hogs was \$6.04 per cwt. and corn, 49.7c per bu.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Mon., Dec. 9.	12,443	1,203	27,630	11,988
Tues., Dec. 10.	7,530	1,436	44,023	6,245
Wed., Dec. 11.	10,098	913	24,280	7,603
Thurs., Dec. 12.	8,347	966	21,639	9,536
Fri., Dec. 13.	1,181	476	19,348	8,030
Sat., Dec. 14.	300	200	11,000	700
Total this week.	34,899	5,195	147,945	44,812
Prev. week.	42,555	12,142	149,333	46,403
Year ago.	38,740	4,364	144,815	51,536
Two years ago.	36,904	6,287	127,826	47,327

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mon., Dec. 9.	2,946	108	1,356	2,287
Tues., Dec. 10.	2,022	197	977	1,063
Wed., Dec. 11.	3,226	70	133	810
Thurs., Dec. 12.	1,460	108	622	4,289
Fri., Dec. 13.	333	10	781	1,071
Sat., Dec. 14.	100	200
Total this week.	7,389	553	3,866	9,700
Prev. week.	15,667	989	4,207	8,011
Year ago.	11,007	304	11,507	9,660
Two years ago.	12,342	712	19,011	16,549

*Including 1,178 cattle, 1,185 calves, 54,234 hogs and 1,370 sheep direct to packers.

All receipts include directs.

DECEMBER AND YEAR RECEIPTS

Receipts thus far this month and year to date with comparisons:

	December	Year
Cattle	1940	1939
Calves	1940	1939
Hogs	1940	1939
Sheep	1940	1939

—December —Year

1940 1939 1940 1939

Cattle 77,453 77,232 1,836,782 1,757,993

Calves 12,327 9,409 281,307 304,934

Hogs 207,253 281,870 5,065,261 3,995,726

Sheep 91,215 99,274 2,002,170 2,391,741

All receipts include directs.

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Hogs	Sheep	Lambs
Week ended Dec. 14.	\$11.85	\$6.10	\$3.85	\$0.25
Previous week.	12.10	6.10	4.00	0.30
1939	9.10			

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended December 7.

CATTLE					
	Week ended Dec. 14	Prev. week	Cor. week, 1939	STEERS, carcass	
Chicago [†]	21,253	24,701	26,125	Week ending December 14, 1940	8,980
Kansas City [†]	16,897	19,561	15,728	Week previous	7,840
Omaha [†]	14,327	17,926	15,672	Same week year ago	8,518
East St. Louis [†]	9,917	13,506	9,740	Week ending December 14, 1940	1,082
St. Joseph	4,654	7,436	5,408	Week previous	1,083
Sioux City	6,843	8,957	7,073	Same week year ago	911
Wichita [†]	3,237	7,626	7,195	Week ending December 14, 1940	519
Fort Worth	8,218	11,774	4,547	Week previous	644
Philadelphia	2,191	2,147	1,815	Same week year ago	278
Indianapolis	1,941	1,703	1,689	Week ending December 14, 1940	12,469
New York & Jersey City	9,410	9,712	9,009	Week previous	12,183
Oklahoma City [†]	6,488	9,505	6,048	Same week year ago	11,050
Cincinnati	3,809	4,949	3,477	Week ending December 14, 1940	45,523
Denver	3,252	5,232	3,159	Week previous	46,012
St. Paul	9,858	13,392	9,088	Same week year ago	46,687
Milwaukee	3,819	4,023	3,856	Week ending December 14, 1940	17,310
Total	125,614	162,180	130,633	Week previous	20,018
*Cattle and calves. [†] Not including directs.				Same week year ago	18,179

HOGS

	187,358	184,840	163,142	STEERS, carcass	
Chicago	75,684	86,786	61,178	Week ending December 14, 1940	8,980
Kansas City	88,955	85,571	66,272	Week previous	7,840
Omaha	113,998	117,269	109,425	Same week year ago	8,518
East St. Louis [†]	48,596	37,374	33,513	Week ending December 14, 1940	1,082
St. Joseph	71,122	70,548	56,268	Week previous	1,083
Wichita	5,276	6,738	11,613	Same week year ago	911
Fort Worth	16,923	11,145	7,524	Week ending December 14, 1940	519
Philadelphia	20,213	18,194	20,942	Week previous	644
Indianapolis	32,351	31,880	19,157	Same week year ago	278
New York & Jersey City	50,097	61,146	59,520	Week ending December 14, 1940	12,469
Oklahoma City	22,440	21,923	31,460	Week previous	12,183
Cincinnati	16,080	16,685	8,780	Same week year ago	11,050
Denver	75,068	89,802	34,578	Week ending December 14, 1940	45,523
St. Paul	12,921	12,692	15,494	Week previous	46,012
Milwaukee	861,985	869,686	709,549	Same week year ago	46,687
Total	861,985	869,686	709,549	Week ending December 14, 1940	17,310

[†]Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP

	28,175	29,602	36,734	STEERS, carcass	
Chicago [†]	24,062	16,214	15,703	Week ending December 14, 1940	8,980
Kansas City	18,831	17,770	18,971	Week previous	7,840
Omaha	8,010	9,904	12,201	Same week year ago	8,518
East St. Louis	11,361	14,182	13,597	Week ending December 14, 1940	1,082
St. Joseph	14,188	15,613	14,585	Week previous	1,083
St. Louis City	3,342	4,788	3,188	Same week year ago	911
Wichita	4,155	6,073	5,455	Week ending December 14, 1940	519
Fort Worth	2,259	2,056	3,480	Week previous	644
Philadelphia	2,256	2,565	2,058	Same week year ago	278
Indianapolis	55,991	64,210	61,415	Week ending December 14, 1940	12,469
New York & Jersey City	3,167	4,223	2,269	Week previous	12,183
Oklahoma City	986	2,103	3,085	Same week year ago	11,050
Cincinnati	5,301	5,463	5,183	Week ending December 14, 1940	45,523
Denver	12,668	21,963	17,295	Week previous	46,012
St. Paul	1,298	1,010	1,814	Same week year ago	46,687
Milwaukee	197,011	218,449	220,932	Week ending December 14, 1940	17,310

[†]Not including directs.

SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection during November, by stations:

	Cattle	Calves	Hogs	Lambs	Sheep and	STEERS, carcass
Chicago [†]	129,934	25,498	628,000	199,560		
Denver	9,403	1,624	35,168	17,597		
Kansas City	58,407	21,392	229,021	50,281		
New York [†]	37,282	59,875	216,012	239,590		
Omaha	62,146	4,751	268,592	83,998		
St. Louis [†]	56,223	38,920	409,505	57,471		
St. Louis City	30,326	1,048	202,220	70,625		
Pan [†]	66,945	50,619	404,707	117,601		
All other stations	432,931	258,567	3,014,719	595,439		
Total	883,597	462,294	5,418,844	1,462,162		
Nov., 1940	883,597	462,294	5,418,844	1,462,162		
Nov., 1939	887,311	449,906	4,436,799	1,468,801		
11 months ended November, 1940	8,898,403	4,921,940	44,334,504	15,935,353		
1939	8,898,403	4,921,940	44,334,504	15,935,353		
1938	8,672,895	4,882,927	36,131,404	15,852,322		

[†]Includes Elburn, and Ottawa, Ill. [†]Includes Jersey City and Newark, N. J. [†]Includes National Stock Yards and East St. Louis, Ill. [†]Includes Newark and St. Paul, Minn. [†]September 1940 figures should be adjusted as follows: Calves, all other stations 222,927, total 412,229; sheep, all other stations 632,204, total 1,473,397.

NOVEMBER BUFFALO LIVESTOCK

November receipts, shipments and slaughter at Buffalo, N. Y.:

	Cattle	Calves	Hogs	Sheep
Receipts	15,339	14,739	30,321	61,095
Shipments	6,976	10,756	19,489	44,475
Local slaughter	8,939	3,992	11,043	16,689

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass	Week ending December 14, 1940	8,980	2,686
	Week previous	7,840	2,822
	Same week year ago	8,518	2,916
COWS, carcass	Week ending December 14, 1940	1,082	2,911
	Week previous	1,083	2,962
	Same week year ago	911	2,862
BULLS, carcass	Week ending December 14, 1940	519	33
	Week previous	644	22
	Same week year ago	278	20
VEAL, carcass	Week ending December 14, 1940	12,469	925
	Week previous	12,183	788
	Same week year ago	11,050	997
LAMB, carcass	Week ending December 14, 1940	45,523	20,018
	Week previous	46,012	19,263
	Same week year ago	46,687	19,333
MUTTON, carcass	Week ending December 14, 1940	1,428	666
	Week previous	2,571	1,004
	Same week year ago	1,062	174
PORK CUTS, lbs.	Week ending December 14, 1940	2,719,234	501,937
	Week previous	2,492,185	470,208
	Same week year ago	2,326,235	486,570
BEEF CUTS, lbs.	Week ending December 14, 1940	368,287	...
	Week previous	335,533	...
	Same week year ago	489,988	...
CATTLE, head	Week ending December 14, 1940	9,410	2,191
	Week previous	9,712	2,147
	Same week year ago	9,009	1,815
CALVES, head	Week ending December 14, 1940	14,253	3,159
	Week previous	13,825	2,693
	Same week year ago	13,186	2,236
HOGS, head	Week ending December 14, 1940	58,807	20,213
	Week previous	61,246	18,194
	Same week year ago	58,752	20,942
SHEEP, head	Week ending December 14, 1940	55,691	8,220
	Week previous	64,210	2,788
	Same week year ago	65,415	8,480

Country dressed product at New York totaled 3,093 veal, 475 hogs and 123 lambs. Previous week 2,561 veal, 133 hogs and 139 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

Hog slaughter for the week ended December 13, totaled 1,203,690 head—the heaviest volume for the winter to date. This compared with a total of 1,195,598 head during the preceding week, and 1,044,845 head during corresponding week last year.

Number of animals processed in 27 centers for the week ended with December 13, with comparisons:

	Cattle	Calves	Hogs	Sheep	STEERS, carcass	
New York Area [†]	9,410	14,138	51,065	55,361	STEERS, carcass	
Philadelphia & Balt.	3,691	1,258	39,300	2,032	STEERS, carcass	
Ohio-Indiana	Group [†]	9,452	2,757	81,153	STEERS, carcass	
Chicago [†]	29,451	5,922	187,358	47,949	STEERS, carcass	
St. Louis Area [†]	13,035	8,053	113,998	9,746	STEERS, carcass	
Kansas City [†]	14,955	4,994	75,684	19,830	STEERS, carcass	
Southwest	Group [†]	17,882	7,404	76,736	26,380	VEAL CALVES
Omaha	15,182	1,265	88,955	22,283	VEAL CALVES	
Sioux City	7,716	242	71,122	18,440	VEAL CALVES	
St. Paul-Wisc.	Group [†]	22,704	29,023	182,173	21,653	HOG CARCASSES*
Interior Iowa & So. Minn. [†]	15,448	6,981	236,137	43,215	HOG CARCASSES*	
Total	158,926	82,037	1,203,690	274,736	HOG CARCASSES*	
Total prev. week	177,368	88,214	1,195,598	314,280	HOG CARCASSES*	
Total last year	143,755	73,057	1,044,845	205,000	HOG CARCASSES*	

[†]Includes New York City, Newark, and Jersey City. [†]Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. [†]Includes Elburn, Ill. [†]Includes National Stockyards and East St. Louis, Ill., and St. Louis, Mo. [†]Includes St. Joseph, Wichita, Oklahoma City, and Ft. Worth. [†]Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wisc. [†]Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered during the calendar year 1939 approximately 74% of the cattle, calves and hogs, and 82% of the sheep and lambs that were slaughtered under federal inspection that year.

CANADIAN LIVESTOCK PRICES

	Week ended Dec. 12	Last week	Same week 1939
Toronto	\$ 9.25	\$ 9.25	\$ 7.75
Montreal	9.00	9.00	7.75
Winnipeg	8.50	8.25	7.00
Calgary	8.00	7.75	6.50
Edmonton	7.50	7.50	6.50
Prince Albert	6.50	6.75	6.00
Moose Jaw	6.75	7.00	6.25
Saskatoon	7.65	6.50	7.00
Regina	7.00	6.50	6.50
Vancouver	8.00	7.75	7.00
Toronto	\$ 12.00	\$ 12.00	\$ 11.50
Montreal	11.50	11.50	11.10
Winnipeg	10.50	10.00	10.00
Calgary	8.00	7.50	7.50
Edmonton	8.50	8.50	9.00
Prince Albert	7.00	6.75	7.00
Moose Jaw	9.75	9.75	10.65
Saskatoon	9.75	9.75	10.95
Regina	9.00	9.00	9.00
Vancouver	10.75	10.50	10.50
Toronto	\$ 12.60	\$ 10.75	\$ 12.25
Montreal	10.00	10.00	10.50
Winnipeg	9.50	9.00	9.35
Calgary	8.75		

CLASSIFIED ADVERTISEMENTS

Position Wanted

CANNING SUPERINTENDENT with long experience in manufacturing canned hams, luncheon meats and general line of food products. Capable of taking charge of plant operations including sales. Box W-115, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

CAR ROUTE Salesman for Florida or Georgia desires connection with reputable firm. Twenty years' experience selling packing-house products. Best references. Box W-113, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

BEEF OR HOG FOREMAN wishes to make connection with firm desiring the services of an all-around practical man. A-1 references from large and medium sized packers. Guarantee satisfaction. Box W-116, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

FIRST CLASS Sausage-maker with experience in large and small houses, now employed, desires connection with reliable firm. Can figure costs and handle labor to best advantage. Married and can furnish best of references. Box W-112, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

GRADUATE VETERINARIAN, young married man employed in Food Inspection Service of large city desires permanent position as buyer for institution, packing house or chain store. Box 111, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Personal

Do You Know His Location?

Anyone knowing where Mr. Francis Herbert McFarland, formerly of Fried & Reineman Packing Co., Pittsburgh, Penna., can be located, please report to P.O. Box 1, Ingomar, Penna.

SELL or BUY
LOCATE a JOB
FILL an OPENING
All can be accomplished
through the classified columns of
**THE NATIONAL
PROVISIONER**

Men Wanted

WANTED—Controller for aggressive southern packing plant. Must know office management, costs, departmental system, and credits. Must fit in with owners and personnel and be able to take charge of this end of the business. Good opportunity for the right man. Address Box 110, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

SUPERINTENDENT WANTED by medium size progressive packing plant located in the Pittsburgh, Penna., Industrial District. Must have practical experience and know latest methods of killing, cutting, rendering, curing, smoking, and cost control. Give experience, age, references, and salary expected. Box W-114, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Business Opportunities

Packing House For Sale or Lease

Located in San Jose, Calif., Complete Packing Plant, Slaughtering and Reduction Plant. Feed 1500 head of cattle. S. P. and W. P. spur tracks, own Water Plant, 15 acres. Baumgarten Bros., 530 Clay St., San Francisco, Calif.

An Opportunity to Buy Plant

Must sacrifice going sausage plant in Ohio. Priced very reasonable for immediate sale. Will sell entire plant or single units. Machinery, equipment, etc., all in good condition. Write Box W-104, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Sausage Plant for Sale

Excellent opportunity to buy sausage plant and land in a town of 60,000 pop. Only plant in town. Plant is 100' x 75' on 4 lots, with 4 vacant lots adjoining to allow for expansion. Capacity 100,000 lbs. weekly. Modern equipment and ample cooler space. Owners wish to retire. For details write Box W-95, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

FOR SALE: GOOD, going sausage and provision business in southern California. Selling on account of illness. Box W-94, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment Wanted

Packing Equipment Wanted

Wanted for user 2-50 and 100 lb. Silent Cutters 2-50 and 100 lb. Stuffers; 2-100 and 200 lb. Mixers; 3-Grinders; Filter Press. Lard Cooling Roll. No dealers. W-718, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Second Hand Casing Cleaning Machine—good condition, late model. Hubert H. Smith, 509 Young Ave., Muskegon Heights, Michigan.

Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Position wanted, special rate 7c per word, minimum charge \$1.40. Count address or box number as four words. Headline 70c extra. 70c per line for listings.

Equipment for Sale

Good Used Equipment

- 1—Southwark 500-ton vert. Hyd. Rendering Press.
- 1—Meakin horizontal continuous Cracking Press.
- 2—Albright-Nell 4x9' Lard Cooling Rolls.
- 1—Enterprise No. 166 Grinder, belt drive.
- 1—Sander Meat Grinder, 8" plate, pulley drive.
- 10—Dopp and Aluminum Kettles.
- 2—Ball & Jewell No. 2 Rendering Grinders, m.d. 5'-9"x19' Revolving Percolators, or Degreasers.
- 1000 Feet Drag or Scraper Conveyor.
- 5—Bartlett & Snow Tankage Dryers.
- 5—Ice Breakers and Crushers.
- 2—Brecht 200-lb. Stuffers, without tubes.
- 5—Mixers and Filter Presses.
- 1—Hand operated Fat Cutter.
- 10—Hammermill Crushers, Grinders, Pulverizers, Power Plant Equipments.

Ask for New "Fall, 1940, Consolidated News" listing our large stock. Send us your inquiries—we desire to serve you. What have you for sale? We buy from a single item to a complete plant.

CONSOLIDATED PRODUCTS CO., INC.
14-19 Park Row, New York City, N. Y.

For Sale

One (1) Joseph L. Swiegard Steam Air Compressor 10x10x14. Two (2) Vilter Steam Refrigerating Compressors, 18x26. One (1) York Refrigerating Compressor with 35 H.P. 25 cycle Motor. All items are in excellent condition, and can be inspected in the plant in which they were used. JOSEPH SMITH, 3619 Benning Road, N. E. Washington, D. C.

Don't

let idle space cut into your profits. Wasted space is wasted money.

Do

your advertising in THE NATIONAL PROVISIONER. An advertisement placed on this page will bring quick results. Do it now!

NOTICE

Forced Sale Bargain

Entire Meat Plant & Equipment of SKIPWORTH PACKING COMPANY (formerly Springfield Abattoir), Springfield, Ohio, must be sold at either public or private sale, by reason of Company's Bankruptcy.

This Plant is well known throughout Ohio; has made, in the past two comfortable fortunes for its former owners, and is now in bankruptcy largely because of lack of working capital and other adverse conditions. It is ready to be operated as a going concern. Part of the Bankruptcy Court's appraisal is:

Land and Buildings.....	\$52,290.00
Machinery & Equipment.....	5,415.00
Abattoir Equipment.....	5,242.00
Autos & Trucks.....	2,910.00
Office Equipment.....	770.00

Interested parties may communicate with Fred J. Lobeck, Trustee in Bankruptcy or P. G. Smeltzer, Agent, 120 West North St., Springfield, Ohio. Telephone 5587.



Krey's "unbelievably delicious"
Tenderized Hams

"Build Profitable Sales Volume in Any Territory"

KREY PACKING COMPANY
ST. LOUIS, MISSOURI

SHIPPERS OF MIXED CARS OF PORK, BEEF AND PROVISIONS

Eastern Representatives

H. D. AMIS	MURPHY & DECKER
631 Penn. Ave.	Fruit & Produce Exch.
N. W.	Boston, Mass.
Washington, D. C.	
STEVE BERDIS	38 Briercliffe Rd.
1246 Castleton Rd.	Rochester, N. Y.
Cleveland, Ohio	
A. V. ZAMMATARO	1001 Jackson Ave.
400 W. 14th St.	Monaca, Pa.
New York	
A. E. DI MATTIA	ROY WALDECK
826 Walnut St.	51 Main St.
McKeesport, Pa.	Newark, N. J.
A. I. HOLBROOK	M. WEINSTEIN
74 Warren	& CO.
Buffalo, N. Y.	122 N. Delaware
MAX LEFKOWITZ	Philadelphia, Pa.
613 Gibson St.	Chas. Treutmann
Scranton, Pa.	Co.
C. W. JONES	9309 - 151st St.,
559 So. Irvin	Jamaica, N. Y.
Sharon, Pa.	



**BEEF • PORK • VEAL • LAMB
CANNED FOODS
HAMS • BACON • LARD • SAUSAGE**

We specialize in carlot beef sales

JOHN MORRELL & CO.

General Offices: OTTUMWA, IOWA

Packing Plants: OTTUMWA, IOWA; SIOUX FALLS, SOUTH DAKOTA; TOPEKA, KANSAS



Philadelphia Scrapple a Specialty

John J. Felin & Co., Inc.

4142-60 Germantown Ave., Philadelphia, Pa.

New York Branch: 402-10 West 14th St.

HAMS • BACON • LARD • DELICATESSEN



**Liberty
Bell Brand**

Hams—Bacon—Sausages—Lard—Scrapple
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.



PORK PRODUCTS—SINCE 1876
The H. H. MEYER PACKING CO.
Cincinnati, Ohio

THE E. KAHN'S SONS CO.
CINCINNATI, O.

**"AMERICAN BEAUTY"
HAMS AND BACON**

Straight and Mixed Cars of Beef,
Veal, Lamb and Provisions

Represented by

NEW YORK PHILADELPHIA WASHINGTON BOSTON
H. L. Woodruff Earl McAdams Clayton P. Lee P. G. Gray Co.
437 W. 13th St. 38 N. Delaware Av. 1108 F. St. S. W. 148 State St.

KINGAN'S RELIABLE

**HAMS • BACON • LARD • SAUSAGE
CANNED MEATS • OLEOMARGARINE
CHEESE • BUTTER • EGGS • POULTRY**

*A full line of Fresh Pork • Beef • Veal
Mutton and Cured Pork Cuts*

Hides • Digester Tankage

KINGAN & CO.

PORK AND BEEF PACKERS
Main Plant, Indianapolis
Established 1845

PATENT CASING COMPANY

Manufacturers of

PATENT SEWED CASINGS

MADE UNDER SOL MAY METHODS

617-23 West 24th Place

Chicago, Illinois

GET THE BEST



**CLEAN
TASTY
WHOLESALE**

**ALWAYS ASK FOR THE
"ORIGINAL"
"SELTZER BRAND"**

**LEBANON BOLOGNA
MFR'D BY
PALMYRA BOLOGNA CO., INC.
PALMYRA, PENNA.**

Rath's

from the Land O'Corn

**BLACK HAWK HAMS AND BACON
PORK - BEEF - VEAL - LAMB**

*Straight and Mixed Cars of Packing House Products
THE RATH PACKING CO. WATERLOO, IOWA*

HONEY BRANDHams - Bacon
Dried Beef**HYGRADE'S**Original West
Virginia Cured Ham
Ready to Serve**HYGRADE'S**Frankfurters in
Natural Casings**HYGRADE'S**Beef - Veal
Lamb - Pork**HYGRADE FOOD PRODUCTS CORP.**

30 Church Street, New York, N. Y.



**CONSULT US BEFORE
YOU BUY OR
SELL**

**Domestic and Foreign
Connections
Invited!**

HORMEL
GOOD FOOD

**Main Office and Packing Plant
Austin, Minnesota**

BICZYJA

(Pronounced BE-CHI-YA)

**— AND —
PRONOUNCED**

The finest Polish-Style
Ham on the market to-
day by hundreds of sat-
isfied Tobin customers!



THE TOBIN PACKING CO., INC.
FORT DODGE, IOWA

Superior Packing Co.

Price Quality Service



Chicago

St. Paul

**DRESSED BEEF
BONELESS BEEF and VEAL**

Carlots

Barrel Lots

THE CUDAHY PACKING CO.

PRODUCERS, IMPORTERS AND EXPORTERS OF

Sausage Casings

221 NORTH LA SALLE STREET CHICAGO, U. S. A.

Wilmington Provision Company
TOWER BRAND MEATS
Slaughterers of Cattle, Hogs,
Lambs and Calves

U. S. GOVERNMENT INSPECTION

WILMINGTON

DELAWARE

HUNTER PACKING COMPANY

East St. Louis, Illinois

STRAIGHT AND MIXED CARS OF BEEF AND PROVISIONS

NEW YORK
OFFICE

106 Gansevoort St.



Representatives:
William G. Joyce
Boston, Mass.

•
F. C. Rogers Co.
Philadelphia, Pa.

**THE
CASING HOUSE
BERT. LEVI & CO., INC.**

ESTABLISHED 1882

NEW YORK
BUENOS AIRESCHICAGO
AUSTRALIALONDON
WELLINGTON



A BUSY SPACE BUYER suggests displaying this sign in the lobby of every advertiser and advertising agency.

Well—why not?

THE days of blind space buying are over. To ask an advertiser to select media on the basis of unsupported facts and figures is like asking him to sign a blank check.

Today advertisers have definite standards for circulation values. They want to know, by these standards, how much circulation a publication has, where it goes, how it was obtained, how much the readers paid and many other facts that bear on the advertising value of a business paper. With these facts, verified, advertisers

can select media intelligently and buy space with assurance that they will get what they pay for.

To cooperate with advertisers and tell our circulation story by their own standards we belong to the Audit Bureau of Circulations, a cooperative organization of advertisers, advertising agencies and publishers. Our A. B. C. report giving complete and audited information about our circulation is the advertisers' assurance that their advertising investments are protected by known, verified values.

A. B. C. PROTECTS YOUR ADVERTISING

Paid subscriptions, renewals, evidence of reader interest, are among many facts in A. B. C. reports that are definite guides to effective media selection. When you buy space in A. B. C. publications your advertising is safeguarded by audited circulation. Always ask for A. B. C. reports.

THE NATIONAL PROVISIONER

Member of the Audit Bureau of Circulations



Ask for a copy of our latest A. B. C. report

A. B. C. = AUDIT BUREAU OF CIRCULATIONS = FACTS AS A MEASURE OF CIRCULATION VALUES

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The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index



The Holiday Season

provides us with an opportunity to express our genuine appreciation of our pleasant associations with you of the Meat Packing Industry during the past year. ANCO again extends to you our best wishes for a very Merry Christmas and a New Year full of happiness and prosperity.

THE ALLBRIGHT-NELL CO.



These fine Pork Casings did a Selling Job

**FOR APPEARANCE IS IMPORTANT
IN SELLING THE HOUSEWIFE PORK SAUSAGE
...AND THE CASING IS WHAT SHE CHIEFLY SEES**

Make sure your pork sausage enjoys the advantages of looking good as well as being good. For eye-appeal must precede fry-appeal.

Swift's Pearly-White Selected Pork Casings give the finest possible "break" to those tempting morsels of tender pink-and-white inside the links that talk direct to the appetite through the eye.

This Pearly-Whiteness is not mere happenstance. It is the direct result of our appreciation of the fact that natural casings are a meat product. Because of this, they are handled as are carcass meats quickly, and under refrigeration into the salt. That Pearly-Whiteness means truly fresh condition.

Close grading to high standards careful measuring into standard units insure uniformity in quality and quantity when you buy Swift's Selected Casings. And these are vital factors in assuring that fine appearance that helps sell pork sausage.

*Sing-a song-a
Sausage,
Sizzlin' in the pan,
Shouting
Through the nostrils
To the inner man,
Sizzlin' and fryin'
Slacker n' a whistle . . .
And always remember,
It's the sight
That sells
The sizzle!*



SWIFT'S Selected CASINGS

